



黃師傅冬季精選菜式  
*Chef Wong's Winter Specials*

	每位 <i>Per Person</i>
[N][D][P] 瑪卡遼參杞子百合燉羊湯 <i>Double-boiled Lamb Soup with Maca, Wolfberry, Sea Cucumber and Lily Bulb</i>	\$ 338
	例牌 <i>Standard Portion</i>
[N][D][P] 古法雙冬炆蝴蝶羊腩煲 <i>Stewed Lamb Brisket with Mushroom and Winter Bamboo Shoot</i>	\$ 638
[N][D][P] 石燒金蠔花膠雞 <i>Baked Chicken with Oyster and Fish Maw</i>	\$ 498
[N][D][P] 櫻花蝦金瑤臘味糯米飯 <i>Fried Glutinous Rice with Preserved Chinese Sausage, Conpoy and Sakura Shrimp</i>	\$ 288
[N][D][P] 醬皇花雕生焗虎蝦乾東星斑球 <i>Wok-baked Garoupa Fillet and Dried Tiger Prawen with Shrimp Paste and Aged Huadiao Wine</i>	\$ 588

冬日廣東煲仔飯推介

*Casserole Clay Pot Rice Specials*

需時三十五分鐘 *Please allow 35 minutes for preparation*

	兩位用 <i>For Two Persons</i>
[N][D][B] 香蔥二十五年陳皮和牛煲仔飯 <i>Wagyu Beef, Spring Onions and Tangerine Peel Rice in Casserole Clay Pot</i>	\$ 388
[N][D][P] 油鴨臘味飯 <i>Assorted Preserved Meat Rice in Casserole Clay Pot</i>	\$ 268
[N][D][P] 芹香花膠臘腸煲仔飯 <i>Preserved Sausage and Fish Maw Rice in Casserole Clay Pot</i>	\$ 488

*B – Contains Beef* 含牛肉

*D – Contain Dairy products* 含奶製品

*N – Contains Nuts* 含乾果

*P – Contains Pork* 含豬肉

*V – Vegetarian* 素菜

如果你對某些食物敏感，請告知服務人員

*Please make your server aware of any food allergies.*

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*



## 冬季海鮮套餐

### *Winter Specials Seafood Set*

[D][N][P] 玫瑰酥香藍水晶蝦、 [D][N] 香芒帶子沙律、 [D][N] 鹽香脆炸日本蠔  
*Deep-fried Crystal Blue Prawn with Rose Dressing, Mango Salad with Scallop, Salted Deep-fried Oyster*  
*Domaine Rolet Cremant du Jura Chardonnay*

[D][N][P] 瑪卡遼參杞子百合燉羊湯  
*Double-boiled Lamb Soup with Maca, Wolfberry, Sea Cucumber and Lily Bulb*  
Or 或  
[D][N][P] 杏汁花膠燉響螺(另加\$50升級)  
*Double-boiled Dried Sea Whelk Soup and Fish Maw with Almond Cream (Additional \$50 for upgrade)*

[D][N] 金蒜花雕蒜蒸開邊龍蝦(半隻)  
*Steamed Lobster (half) with aged Huadiao Wine and Garlic*  
*Justin Girardin Bourgogne Chardonnay*

[D][N][P] 石燒金蠔花膠雞  
*Baked Chicken with Oyster and Fish Maw*  
Or 或  
[D][N][P] 蠔皇原隻南非鮑魚(另加\$200升級)  
*Braised Whole South African Abalone in Superior Oyster Sauce (Additional \$200 for upgrade)*  
*Boschendal Estate 'The Sommelier Selection' Chenin Blanc*

[N][D][P] 櫻花蝦金瑤臘味糯米飯  
*Fried Glutinous Rice with Preserved Sausage, Conpoy and Sakura Shrimp*

[N] 桂圓紅棗薑茶湯圓、美點薈萃  
*Sweetened Ginger with Dried Longan, Red Dates and Glutinous Rice Ball*  
*Chinese Petit Four*

每位\$998 (兩位起)

*\$998 per person (minimum 2 persons)*



品酒師精選三杯餐酒配對每位 \$288

*Enjoy our sommelier's three-glass wine pairing at \$288 per person*

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天外天吉品鮑魚精選套餐  
*Above & Beyond Braised South African Abalone Degustation Set*

[D][N][B] 五香脆安格斯腩片、[D][N] 涼拌青瓜紅蜆頭、[N][D] 芥末百花球

*Crispy Five-spice Sliced Angus Beef Brisket,  
Marinated Cucumber with Supreme Jelly Fish,  
Deep-fried Minced Shrimp Ball with Mustard  
Kim Crawford Sauvignon Blanc Marlborough New Zealand*

[D][N][P] 姬松茸竹筴燉響螺

*Double-boiled Dried Sea Whelk Soup with Bamboo Pith and Matsutake*

[D][N][P] 鮑汁扣南非二十二頭吉品鮑魚

*Braised South African Abalone (22-head per catty) in Superior Sauce  
Château Leoube, Love by Leoube Provence France*

[D][N][B] 蜂蜜黑椒金瓜炒澳洲和牛粒

*Wok-fried Australian Wagyu Beef Cube with Potato, Honey and Black Pepper  
Starmont Cabernet Sauvignon*

[D][N][P] 蝦頭油蟹肉炒香苗

*Fried Rice with Crab Meat in Shrimp Head Oil*

[N] 桂圓紅棗薑茶湯圓配美點薈萃

*Sweetened Ginger with Dried Longan, Red Dates and Glutinous Rice Balls  
Chinese Petit Four  
Château Pajzos, Tokaji Sweet Szamorodni*

每位\$1,588

\$1,588 per person



品酒師精選四杯餐酒配對每位\$388

*Enjoy our sommelier's four-glass wine pairing at \$388 per person*

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