黃師傅春季精選菜式

Chef Wong's Spring Specials

		每位 Dan Danasa
		Per Person
[D][N][P] 羊肚菌石斛淮山。 Double Boiled Teal Duck So	敦水鴨 up with Morel, Dendrobium a	208 and Yam
[N][P] 東星淮山養生毋米殊 Minced Spotted Garoupa wit	है th Fine-Grained Yam in Fish	98 Broth
		例牌 Standard Portion
[N][P] 普寧豆醬蒸藍瓜子珠 Steamed Speckled Blue Gard	፱ Supa with Crushed Salted Soy	588 Bean
[D][P] 藍瓜子斑魚湯浸時訪 Seasonal Vegetables in Spec		298
[D][N][P] 醬香鮮筍鮑魚小? Stir-fried Sliced Baby Duck v	米鴨 with Fresh Bamboo Shoot and	368 d Abalone
[D][P] 黑魚子金湯白蘆筍星 Braised Garoupa Roll with V	是斑卷 White Asparagus and Caviar i	488 in Pumpkin Soup
[D][N] 白蘆筍鮮黃耳炒海蚊 Stir-fried Sliced Sea Whelk w	累片 vith White Asparagus and Yel	448 low Fungus
[D][N][B] 青花椒鮮筍珍菌: Stir-fried Wagyu Beef and Fi Peppercorn	炒和牛 resh Bamboo Shoot with Wild	348 Mushroom and Green
[D][N][P] 櫻桃山楂焗肉排 Baked Pork Spare Rib with (Cherry and Hawthorn	288
B – Contains Beef 含牛肉 N - Contains Nuts 含乾果	D – Contain Dairy products 含奶製品 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