

黃師傅冬季精選菜式
Chef Wong's Winter Specials

[D][P][N] 瑪卡花膠杞子百合燉羊湯 <i>Double-boiled Lamb Soup with Maca, Wolfberry, Fish Maw and Lily Bulb</i>	每位 <i>Per Person</i> \$ 308
[N][D][P] 古法雙冬炆蝴蝶羊腩煲 <i>Stewed Lamb Brisket with Mushroom and Winter Bamboo Shoot</i>	例牌 <i>Standard Portion</i> \$ 638
[N][D][P] 一品金蠔滑雞煲 <i>Wok-fried Chicken with Oyster in Clay Pot</i>	\$ 338
[N][D][P] 金瑤臘味糯米飯 <i>Fried Glutinous Rice with Preserved Chinese Sausage and Conpoy</i>	\$ 268
[N][D][P] 生焗金蝦醬虎蝦乾星斑球 <i>Wok-baked Garoupa Fillet and Dried Tiger Prawn with Shrimp Paste</i>	\$ 528

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*

[N][D][P] 梅菜虎蝦乾茶美豚腩煲仔飯 <i>Dried Tiger Prawn, Kagoshima Chamiton Pork and Preserved Vegetables Rice in Casserole Clay Pot</i>	兩位用 <i>For Two Persons</i> \$ 328
[D][P] 油鴨臘味飯 <i>Assorted Preserved Meat Rice in Casserole Clay Pot</i>	\$ 268
[N][D][B] 炸菜和牛封門柳煲仔飯 <i>Wagyu Hanger Steak and Preserved Vegetable Rice in Casserole Clay Pot</i>	\$ 338



B – Contains Beef 含牛肉

D – Contains 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*