



黃師傅冬季精選菜式
Chef Wong's Winter Specials

	每位 <i>Per Person</i>
[D][P]瑪卡杞子花膠燉羊湯 <i>Double-boiled Lamb Soup with Maca, Wolfberry and Fish Maw</i>	308
	例牌 <i>Standard Portion</i>
[D][N][P]古法雙冬炆蝴蝶羊腩 <i>Stewed Lamb Brisket with Mushroom and Winter Bamboo Shoot</i>	588
[D][N][P]荷香雙椒蒸星斑 <i>Steamed Garoupa with Yellow and Red Pepper on Lotus Leaf</i>	598
[D]鮮沙薑生焗南非鮑魚雞煲 <i>Baked Chicken and South African Abalone with Ginger and Salt in Clay Pot</i>	488
[D]香辣金蒜焗日本蠔 <i>Baked Japanese Oyster with Dried Chilli and Golden Garlic</i>	288
[D][N][P]生炒臘味糯米飯 <i>Fried Glutinous Rice with Preserved Chinese Sausage</i>	238

冬日廣東煲仔飯推介
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>
[D][N]油鴨臘味飯 <i>Chinese Preserved Duck and Sausage Rice in Clay Pot</i>	268
[D][N][P]鵝肝腸滑雞飯 <i>Chinese Goose Liver Sausage and Chicken Fillet Rice in Clay Pot</i>	248
[B][D][N]陳皮香茜和牛肉餅飯 <i>Minced Wagyu Beef with Tangerine Peel and Parsley Rice in Clay Pot</i>	318



廚師精選 *Chef's Recommendation*

B - Contains Beef 含牛肉

N - Contains Nuts 含乾果

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*

D - Contain Dairy products 含奶製品

P - Contains Pork 含豬肉

V - Vegetarian 素菜