



黃師傅春季精選菜式
Chef Wong's Spring Specials

	每位 <i>Per Person</i>
<i>[D][N][P]</i> 羊肚菌石斛響螺燉土雞 <i>Double-boiled Chicken Soup with Dried Sea Whelk, Morel and Dendrobium</i>	\$288
<i>[D][N][P]</i> 東星淮山養生鮮魚羹 <i>Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>	\$128
	例牌 <i>Standard Portion</i>
<i>[D][N][P]</i> 綠湖千絲白蘆筍星斑卷 (四件) <i>Spotted Garoupa Rolls with White Asparagus and Crab Meat in Spinach Sauce (4 pieces)</i>	\$428
<i>[D][N][P]</i> 春韭鮮鮑墨魚脆 <i>Crispy Cuttlefish with Abalone and Chinese Chives</i>	\$368
<i>[D][N][P]</i> 艇皇鮮蟹花膠藍水晶蝦浸絲瓜 <i>Braised Loofah with Fresh Fish Maw and Crystal Blue Prawn in Seafood Soup</i>	\$388
<i>[D][N][P]</i> 金湯白蘆筍玉簪蝦球 <i>Braised Prawn with White Asparagus in Pumpkin Soup</i>	\$388
<i>[D][N][P]</i> 櫻桃山楂焗肉排 <i>Baked Pork Spare Rib with Cherry and Hawthorn</i>	\$288

 廚師精選 *Chef's Recommendation*

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*



春日精選套餐
Spring Specials Set

[D][N][P] 冰燒三層肉、 [D][N] 涼拌川味青瓜蝦仁、
[D][N] 鹽香脆炸日本蠔
*Crispy Roasted Pork Belly, Marinated Cucumber with Shrimp in Sichuan Sauce,
Deep-fried Japanese Oyster with Salt
Domaine Rolet Pere & Fils Cremant de Jura, France*

[D][N][P] 羊肚菌石斛響螺燉土雞
Double-boiled Chicken Soup with Dried Sea Whelk, Morel and Dendrobium

[D][N][P] 金湯白蘆筍玉簪蝦球
*Braised Prawn with White Asparagus in Pumpkin Soup
Wilhelm Walch 'Prendo' Pinot Grigio Alto Adige, Trentino-Alto Adige, Italy
Or 或*

[D][N] 金蒜花雕蒸龍蝦 (半隻) (另加\$180升級)
*Steamed Lobster (half) with Hua Diao Wine and Crispy Garlic
(Additional \$180 for upgrade)
Wilhelm Walch 'Prendo' Pinot Grigio Alto Adige, Trentino-Alto Adige, Italy*

[D][N][P] 櫻桃山楂焗肉排
*Baked Pork Spare Rib with Cherry and Hawthorn
Irvine 'Springhill' Merlot, Eden Valley, Australia
Or 或*

[D][N][P] 蠔皇原隻南非七頭鮑魚伴鵝掌 (另加\$180升級)
*Braised South African Whole Abalone and Goose Web with Superior Oyster Sauce
(7-head per catty) (Additional \$180 for upgrade)
Torbreck The Steading, Barossa Valley, Australia*

[D][N] 鮑粒飄香荷葉飯
Fried Rice with Diced Abalone wrapped in Lotus Leaf

[N][P] 蘋果薏米燉桃膠配美點薈萃
Double-boiled Peach Resin with Apple and Pearl Barley, served with Chinese Petit Four

每位\$788 (兩位起)
\$788 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位 \$388
Enjoy our sommelier's three-glass wine pairing at \$388 per person



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