



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

每位 *Per Person*

- [D][N][P] 黑瑪卡杞子百合花膠燉羊湯 \$348
Double-boiled Lamb Soup with Maca, Wolfberry, Fish Maw and Lily Bulb
- [D][N][P] 東星淮山養生鮮魚羹 \$128
Diced Spotted Garoupa with Fine-Grained Yam in Fish Broth

例牌 *Standard Portion*

- [D][N][P] 古法雙冬炆蝴蝶羊腩煲 \$668
Stewed Lamb Brisket with Mushroom and Winter Bamboo Shoot
- [B][D][N] 川香藤椒醬燒牛肋骨 \$528
Braised Beef Rib in Brown Sauce with Rattan Pepper
- [D][N] 黑松露生焗龍躉煲 \$428
Baked Garoupa Fillet with Black Truffle served in Casserole
- [D][N][P] 金柱香芋臘味糯米飯 \$288
Wok-fried Glutinous Rice with Preserved Sausage, Conpoy and Taro

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 *For Two Persons*

- [B][D][N] 香蔥二十五年陳皮和牛煲仔飯 \$388
Wagyu Beef, Spring Onion and Tangerine Peel Rice in Clay Pot
- [D][N] 油鴨腿鵝肝潤腸臘味煲仔飯 \$288
Duck Confit, Foie Gras and Preserved Sausage Rice in Clay Pot
- [D][N][P] 芹香甜梅菜鹿兒島茶美豚煲仔飯 \$328
Sweet Preserved Vegetable and Kagoshima Chamiton Pork Rice in Clay Pot



廚師精選 *Chef's Recommendation*

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*



冬日精選套餐

Winter Specials Set

[D][N][P] 蜜汁叉燒、[D][N] 黑松露茶燻蛋、
[D][N] 胡椒金蒜焗日本蠔
(追加 \$38 蟹粉小籠包一件)

*Honey-glazed Barbecued Pork, Smoked Egg with Oolong Tea Leaves and Black Truffle,
Baked Japanese Oyster with Pepper and Crispy Garlic
(Additional \$38 for 1 piece of Steamed Hairy Crab Roe and Pork Dumpling)
Edoardo Miroglio Elenovo Chardonnay, Nova Zagora, Bulgaria*

[D][N][P] 黑瑪卡杞子百合燉羊湯
Double-boiled Lamb Soup with Maca, Wolfberry and Lily Bulb
Or 或

[D][N][P] 黑瑪卡杞子百合花膠燉羊湯 (另加\$180 升級)
*Double-boiled Lamb Soup with Fish Maw, Maca, Wolfberry and Lily Bulb
(Additional \$180 for upgrade)*

[B][D][N] 川香籐椒醬燒牛肋骨
*Braised Rib with Sichuan Pepper Sauce
Irvine 'Springhill' Merlot, Eden Valley, Australia*

[D][N][P] 黑松露野菌焗龍躉球
*Baked Grouper Fillet with Black Truffle and Wild Mushroom
Grace Winery Gris de Koshu, Yamanashi, Japan*

[D][N][P] 金腿濃湯竹筴浸高麗菜
Poached Cabbage with Bamboo Pith and Yunnan Ham in Superior Soup

[D][N][P] 金柱香芋臘味糯米飯
Sticky Rice with Conpoy, Preserved Meat and Taro

[N][V] 雙雪紅棗燉萬壽果
Double-boiled Papaya with Snow Swallow, Snow Lotus Seed and Red Date

[N][P] 美點薈萃
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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