

新春廚師推介

Chinese New Year Chef's Recommendations

	例牌 <i>Standard Portion</i>
[D][N][P] 發財好市 (髮菜蠔豉豆苗卷) <i>Crispy Spring Roll Stuffed with Dried Oyster, Dried Blackmoss and Pea Sprout</i>	288
[D][N][P] 大吉大利 (蠔豉大脷瑤柱甫) <i>Braised Dried Oyster with Conpoy and Pork Tongue</i>	368
[D][N][P] 竹報平安 (瑤柱竹筍扒菠菜) <i>Braised Spinach with Conpoy and Bamboo Piths</i>	338
[D][N][P] 橫財就手 (南乳生菜豬手) <i>Braised Pork Knuckle with Lettuce in Red Bean Curd</i>	288
[D][N][P] 龍馬精神 (蘆筍、榆耳、馬蹄、福果炒蝦球) <i>Wok-fried Prawns with Water Chestnuts, Asparagus, Elm Fungus and Ginkgo</i>	338
[D][N][P] 富貴吉祥 (鮑汁扒關東遼參、鵝掌、南非鮑魚、花菇) <i>Braised Japanese Sea Cucumber, Goose Web, South African Abalone, Black Mushroom with Superior Abalone Sauce</i>	每位 <i>per person</i> 488

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>	408
[D][N][P] 古法雙冬炆蝴蝶羊腩 <i>Stewed Lamb Brisket with Mushroom and Winter Bamboo Shoot</i>	例牌 <i>Standard Portion</i> 368
[D][N][P] 荷香雙椒蒸星斑 <i>Steamed Garoupa with Yellow and Red Pepper on Lotus Leaf</i>	248
[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>	388
[D] 香辣金蒜焗日本蠔 <i>Baked Japanese Oyster with Dried Chilli and Golden Garlic</i>	288
[N][D][P] 生炒臘味糯米飯 <i>Fried Glutinous Rice with Preserved Chinese Sausage</i>	238

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*