



黃師傅秋日精選  
*Chef Wong Autumn Specials*

例牌 *Standard Portion*

[D][P][N] 脆香松露蟹肉鍋貼 \$288

*Pan-fried Crab Meat Cake with Minced Shrimp, Water Chestnut and Truffle*

[B][D][N] 無花果杏鮑菇蘆筍炒和牛 \$338

*Wok-fried Wagyu Beef with Asparagus, Figs and King Oyster Mushroom*

每位 *Per Person*

[D][P][N] 黑魚子金湯芙蓉鮮蟹鉗 \$438

*Steamed Crab Claw with Egg White and Caviar in Superior Chicken Broth*

[D][P] 紅菇竹筴響螺燉雪雁 \$198

*Double-boiled Snow Goose and Sea Whelk Soup with Russula Mushroom and Bamboo Pith*

例牌 *Standard Portion*

[D][P][N] 大千膏蟹 / 肉蟹蘿蔔糕 時價

*Wok-fried Mud Crab with Chinese Turnip Cake, Onions and Dried Chilli*

*Market Price*

[D][P][N] 黑胡椒炒膏蟹 / 肉蟹 時價

*Wok-fried Mud Crab with Black Pepper*

*Market Price*

*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*