



Chef's Recommendation

	HK\$
鮮淮山粟子紅棗燉烏雞湯 Double-boiled silky chicken with red dates, chestnut and wild yam	每位 Per person 400
菊花五蛇羹 Braised shredded snake meat soup	每位 Per person 480
枝竹原扣黑草羊煲 Braised mutton brisket with bean curd sheet in a clay pot	998
雙冬扣甲魚煲 Braised softshell turtle with bamboo shoots and black mushroom	720
有機板栗南瓜芋頭油鴨煲 Braised air-dried duck with organic chestnut, pumpkin and taro in a clay pot	520
薑蔥焗三文魚頭煲 Braised salmon head with ginger and spring onions in a clay pot	480
酥炸和牛面頰 Deep-fried Wagyu beef cheek in gravy	480
鮮茄舞茸浸時蔬 Poached seasonal vegetables with maitake and tomatoes	380
啫啫芥蘭鴛鴦腸煲 Stewed air-dried Chinese sausages with kale and bean paste in a clay pot	488
頭抽虎掌菌紫洋蔥炆雞球煲 Stewed fillet of chicken with purple onion, sarcodon aspratus and soy sauce in a clay pot	500
彩椒蜆蚶炒鯪魚條 Stir-fried minced carp fish with pepper and preserved clams sauce in a clay pot	400
地豆辣子炒羊片 Stir-fried sliced lamb with dried chili and peanuts	500
豉汁冬筍四季豆炒鵪鶉片 Stir-fried sliced quail with bamboo shoot and string beans in black bean sauce	408
星州胡椒炒肉蟹 Stir-fried meat crab with white pepper in Singapore style	2,080
生炒臘味糯米飯 Fried glutinous rice with diced air-dried meat	480
瑤柱臘味粒煲仔飯 (需時30分鐘) Steamed rice with diced air-dried meat and shredded conpoy in a clay pot (Preparation time 30 minutes)	550

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to 10% service charge