

廚師精選

Chef's Recommendations

	每位 Per person	HK\$
遠年陳皮川貝燉水鴨湯 Double-boiled wild duck with dried tangerine peel and Chuan Bei		430
菊花五蛇羹 Braised shredded snake meat soup	每位 Per person	440
枝竹原扣黑草羊煲 Braised mutton brisket with bean curd sheet in a clay pot		900
雙冬扣甲魚煲 Braised softshell turtle with bamboo shoots and black mushroom		680
鮮淮山秋葵炒咸肉 Stir-fried preserved pork with fresh yam and okra		440
孜然三蔥炒羊片 Stir-fried sliced lamb with cumin, spring onions, red onions and shallots		480
薑蔥焗三文魚頭煲 Braised salmon head with ginger and spring onions in a clay pot		400
鮮黃耳杞子浸豆苗 Poached pea sprout with fresh yellow fungus and dried goji berries		350
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		380
荷芹雜菌炒鴛鴦腸 Stir-fried air-dried meat served with mixed mushroom, celery and snow peas		340
羅勒雙筍炒鶴鶉 Stir-fried sliced quail with basil, asparagus and bamboo shoot		480
星洲胡椒炒肉蟹 Stir-fried meat crab with white pepper in Singapore style		1,980
雙冬鮮鮑魚炆雞球 Braised chicken fillet with fresh abalone, bamboo shoot and black mushroom		680
荔茸香酥鴨 Deep-fried duckling in mashed taro		400
生炒臘味糯米飯 Fried glutinous rice with diced air-dried meat		440
蝦乾臘味粒煲仔飯 (需時30分鐘) Steamed rice with diced air-dried meat and dried shrimp in a clay pot (Preparation time 30 minutes)		450

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 a 10% service charge