

季節時令推介

Seasonal Recommendations

	HK\$	 Point
v 橘香蓮藕 Marinated lotus root with orange juice	158	335
s 明目清肝枸杞藤淮山燉瑤柱湯 (位) Double-boiled goji stem soup with Chinese yam and conpoy (per person)	188	398
p 豬潤浸枸杞葉 Coddled goji leaf with pork liver	228	483
s 香蒜蝦乾銀絲蒸八棱瓜 Steamed luffa with dried shrimp, garlic and vermicelli	228	483
s 山珍百花煎釀君子菜 Pan-seared stuffed bitter melon with minced shrimp and mushrooms	338	715
紫蘿炒鴿脯 Sautéed pigeon fillet with pickled ginger and pineapple	368	779
砂鍋子薑蓮霧炆雞 Stewed chicken with wax apple and pickled ginger in clay pot	398	842
懷舊陳皮豆沙茶糰 Steamed glutinous rice cake with red bean paste and mandarin peel	88	187

S 海鮮 Seafood **V** 素食 Vegetarian **P** 豬肉 Pork

如有任何喜好或食物敏感，請與我們的職員聯絡。
Please advise our staff of any preferences and allergies.

另加一服務費 Subject to 10% service charge