

# 季節時令推介

## Seasonal Recommendations

	HK\$	 Point
<b>S</b> 手拆羊頭蹄花膠鮑魚羹 (位) Shredded mutton with fish maw and sliced abalone in thick soup (per person)	268	567
<b>S</b> 胡椒香煎薑葱焗魚雲 Pan-fried fish head with pepper, ginger and spring onion	308	652
<b>P</b> 荔浦芋梅菜扣肉煲 Braised pork belly with preserved vegetables and Lipu taro	308	652
鮮冬筍扒豆胚 Braised pea sprout with bamboo shoot	388	821
<b>SP</b> 蝦籽雙冬扒蹄筋煲 Stewed pork trotters and tendon with mushroom, bamboo shoot and shrimp roe	358	758
<b>S</b> 古法雙冬枝竹扣羊腩煲 Stewed mutton with bamboo shoot and bean curd sheet in clay pot	938	1,985
<b>SP</b> 臘味瑤柱生炒糯米飯 Fried glutinous rice with air-dried meat, dried shrimps and conpoy	398	842
<b>P</b> 臘味油鴨腩煲仔飯(需時30分鐘) Clay pot rice with assorted air-dried meat and duck leg (30 minutes preparation)	588	1,244

**S** 海鮮 Seafood **B** 牛肉 Beef **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