


廚師時令推介

Chef's Seasonal Recommendation

	HK\$	 Point
<b>S</b> 薑蔥生蠔煲 Stewed U.S. oysters with ginger and shallots in clay pot	398	839
<b>S</b> 砵酒焗生蠔 Braised U.S. oysters with spring onion and port wine	398	839
侍酒師建議搭配: 紹興酒冬趣二零一零年 (100毫升)	每杯 per glass 195	412
Sommelier's recommendation: Shaoxing Rice Wine Winter Poems 2010 (100ml)		
<b>P</b> 椰汁香芋臘腸油鴨煲 Stewed air-dried duck, preserved sausage with taro and coconut sauce in clay pot	398	839
<b>S</b> 古法雙冬火腩炆水魚 Braised softshell turtle with black mushroom, bamboo shoots and pork belly	688	1,451
古法雙冬枝竹羊腩煲 Stewed mutton with bamboo shoot and bean curd sheet in clay pot	938	1,978
<b>B</b> 尖椒野菌爆炒牛肩肉 Wok-fried beef shoulder with shishito peppers and wild mushrooms	388	818
侍酒師建議搭配: 貴州茅台 (50毫升)	每杯 per glass 580	1,224
Sommelier's recommendation: Kwei Chow Moutai (50ml)		
雞油豆胚 Sautéed baby pea sprout with chicken oil	388	818
<b>SP</b> 生炒臘味糯米飯 Fried glutinous rice with air-dried meat and dried shrimps	398	839
<b>P</b> 臘味煲仔飯 Hot pot rice with assorted air-dried meat	588	1,240

**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.

 香格里拉會兌換獎勵需遵守香格里拉會計劃的條款與細則。  
Shangri-La Circle Redemption Awards are subject to the Shangri-La Circle programme Terms and Conditions.

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