


廚師時令推介

Chef's Seasonal Recommendations

	HK\$	Point
懷舊點心		
Nostalgic Dim Sum		
SP 臘味糯米包 Steamed glutinous rice dumplings with air-dried meat and dried shrimps	88	186
P 鴛鴦臘腸卷 Steamed preserved pork and duck liver sausage rolls	88	186
懷舊小菜		
Nostalgic Dishes		
SP 懷舊錦鹵雲吞 Crispy shrimp wontons served with sweet and sour sauce	268	565
菜遠炒鴛鴦腿 Sautéed frog leg and air-dried duck leg with choy sum	288	609
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)		
S 蝦籽扣柚皮 Braised pomelo pith and shrimp roe in abalone sauce	298	630
S 脆奶拼桂林蝦丸 Crispy milk curd and deep-fried prawn balls	298	630
B 懷舊中式牛柳 Pan-fried beef tenderloin in sweet and sour sauce	398	842
P 燒雲腿乳鴿甫 Sautéed sliced pigeon fillets with Yunnan ham and asparagus	468	990

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.

另加一服務費 Subject to 10% service charge