



廚師時令推介

Chef's Seasonal Recommendations

	HK\$	 Point
SP 八寶冬瓜盅 Double-boiled whole winter melon soup with assorted seafood	958	2,027
S 海皇冬茸羹 (每位) Mashed winter melon with seafood in thick soup (per person)	188	398
S 東星斑魚腐斑片魚肚浸勝瓜 Poached smooth loofah with deep-fried spotted minced garoupa balls, garoupa fillets and fish maw	738	1,561
S 佛手瓜黑皮雞樅菌炒蝦球 Sautéed prawns with black termite mushrooms and chayote	388	821
SP 家鄉釀玉環 Braised fuzzy melon filled with minced pork, shrimp, conpoy and mushroom	338	725
S 夜香花蟹肉炒鮮奶 Sautéed fresh crabmeat with milk and telosma cordata	288	609
P 涼瓜黑豚肉鬆煎蛋 Fried egg with Kurobuta meat floss and bitter melon	278	588
金銀蛋浸南瓜苗 Poached pumpkin leaves with preserved eggs	248	525

S 海鮮 Seafood **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