

## 春日盛放推介 SPRING SEASONAL RECOMMENDATIONS

堂弄陳年花雕醉中蝦 (兩位起) 	每位 Per person \$168
Poached Shrimps in Hua Diao Wine (Minimum 2 persons)	
乾燒鍋粬虎蝦球    	每位 Per person \$168
Wok-fried Spicy King Prawn with Crispy Rice	
蜜椒汁日本南瓜燴南非鮮鮑魚   	每位 Per person \$218
Braised South African Abalone with Japanese Pumpkin in Honey and Pepper Sauce	
老壇酸菜河鰻  	\$498
Boiled Eel with Pickled Cabbage and Chilli	
香茅美極煎星斑球    	\$588
Pan-fried Spotted Garoupa Fillet with Lemongrass and Maggi Sauce	
鮮菌焗三黃雞   	\$268
Wok-fried Chicken with Wild Mushroom	
松茸葱爆和牛粒   	\$498
Wok-fried Wagyu Beef with Matsutake and Leek	
濃湯瑤柱蝦乾浸茭白  	\$238
Poached Water Bamboo Shoots with Conpoy and Dried Shrimp in Supreme Broth	
濃雞湯三鮮百葉卷  	\$238
Poached Bean Curd Rolls with Assorted Seafood in Chicken Broth	
金勾鮮蟹肉炒鴛鴦粉絲  	\$298
Wok-fried Crab Meat, Dried Shrimp with Hsin Chu and Cantonese Vermicelli	
蒜片牛油焗生中蝦伊麵  	\$388
Braised Shrimps and E-fu Noodles with Garlic Chips and Butter	

 主廚推介  
Chef's recommendation

 純素  
Vegan

 素食  
Vegetarian

 含麩質  
Contains Gluten/Wheat

 含木本堅果或花生  
Contains Tree Nuts/Peanuts

 含奶類產品  
Contains Dairy Products

 含魚類  
Contains Fish

 含貝類海鮮  
Contains Shellfish

 含大豆  
Contains Soy

 含蛋類  
Contains Egg

 辣  
Spicy

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

以上價錢以港幣計算，並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.