夏日消暑推介 SUMMER SEASONAL RECOMMENDATIONS

供應期為 2025 年 5 月 16 日至 9 月 30 日 Available from 16 May to 30 September 2025

四位用 For 4 persons 鮮蟹肉海皇冬瓜盅 (需兩日前預訂) ቇ❷❷◎ \$888 Double-boiled Whole Winter Melon Soup with Assorted Seafood, Roasted Goose and Chicken (Pre-order at least two days in advance) 每位 Per person 花膠響螺燉科甲湯屬屬 \$328 Double-boiled Sea Whelk Soup with Yunnan Ham, Winter Melon and Fish Maw \$688 雞縱菌雲耳炒星斑球寥寥喻 Wok-fried Garoupa Fillet with Termite Mushroom and Black Fungus 羊肚菌黃耳炒蝦球變變物 \$368 Sautéed Prawn with Morel Mushroom and Yellow Fungus 豉味涼瓜炒澳洲和牛片寥@⑤ \$368 Wok-fried Sliced Australian Wagyu Beef with Bitter Melon in Black Bean Sauce 櫻花蝦蟹肉粉絲煲寒@◎◎ \$298 Wok-fried Japanese Glass Noodles with Crab Meat, Crab Roe and Dried Sakura Shrimp in Clay Pot 瑶柱金勾扒節瓜甫⑧⑩® \$268 Braised Hairy Gourd with Conpoy and Dried Shrimp \$268 魚湯魚滑鮮腐竹浸莧菜���� Poached Spinach in Fish Broth with Puree Fish and Bean Curd Sheet \$238 欖菜肉鬆四季豆寒@◎





素食 Vegetarian









Wok-fried String Bean with Preserved Kale Borecole and Minced Pork









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. 以上菜色不可享有任何推廣優惠及折扣。

The above dishes are not eligible for any promotional offers or discounts.

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.