

## 冬日暖意推介

### WINTER SEASONAL RECOMMENDATION MENU

堂弄陳年花雕醉中蝦 (兩位起) Poached Shrimps in Hua Diao Wine (Minimum 2 persons)	每位 Per person \$168
堂弄魚湯過橋東星斑 (約1斤) 製作時間需時四十分鐘 Poached Sliced Spotted Garoupa with Fish Broth (1 Catty) Preparation time 40 minutes	\$1,280
魚湯羊腩煲 Poached Lamb Belly in Fish Broth in Hot Pot	\$688
鍋燒鴛鴦粉絲澳洲龍蝦煲 Wok-fried Spicy Australian Lobster with Hsin Chu and Cantonese Vermicelli	\$888
濃湯魚子醬燕盞玻璃蝦球 Braised King Prawn and Bird's Nest in Broth served with Caviar	每位 Per person \$298
花膠蝦籽柚皮煲 Braised Pomelo Rind, Fish Maw with Shrimp Roe in Hot Pot	\$398
鮑魚栗子雞煲 Wok-fried Chicken, Abalones and Chestnuts with Chu Hou Paste in Hot Pot	\$368
大千花椒羊肉片 Crispy Sliced Lamb with Hot Chilli and Sichuan Pepper	\$268
蜜餞雲腿扒大芥菜 Braised Leaf Mustard with Sliced Honey-glazed Yunnan Ham	\$268
金瑤臘味鬆扒豆苗 Braised Assorted Preserved Meats and Conpoy Topped with Pea Shoots	\$238
紅燒羊肚菌豆腐 Braised Bean Curd and Morels with Oyster Sauce	\$198
生炒臘味糯米飯 Fried Glutinous Rice with Assorted Preserved Meats	\$238

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.