

# 冬日滋補推介

## WINTER SEASONAL RECOMMENDATION MENU

	每位 Per person
堂弄陳年花雕醉中蝦 	
Poached Shrimps in Hua Diao Wine	\$188
籠仔蒜蓉蒸糯米蟹 (約1斤)     	
Steamed Crab and Glutinous Rice with Garlic (1 Catty)	\$888
當歸魚湯羊腩煲   	
Braised Lamb Belly in Fish Broth with Herbal	\$738
鮮淮山露筍炒帶子   	
Stir-fried Scallops with Chinese Yam and Asparagus	\$498
牛肝菌燴牛面頰   	
Braised Beef Cheek and Boletus with Gravy	\$438
薑蔥生蠔雞煲   	
Wok-fried Oyster and Chicken with Spring Onion and Sliced Ginger	\$398
金瑤蟹肉扒豆苗   	
Braised Crab Meat and Conpoy Topped with Pea Shoots	\$328
啫啫和牛鬆蝦乾芥蘭煲   	
Wok-fried Chinese Kale with Minced Wagyu Beef and Dried Shrimps in Claypot	\$298
銀盞臘味鬆   	
Wok-Fried Assorted Diced Preserved Meat in Winter Melon Cup	\$298
椰香荔芋南瓜油鴨煲  	
Braised Preserved Duck with Pumpkin, Taro and Coconut	\$268
臘味津菜鴛鴦粉絲煲   	
Wok-fried Assorted Preserved Meat, Cabbage with Chinese and Japanese Glass Noodles	\$268
生炒臘味糯米飯     	
Fried Glutinous Rice with Assorted Preserved Meats	\$268

 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 Shellfish

 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.

此菜單不可與其他推廣優惠及折扣同時使用。  
This menu cannot be used in conjunction with any other 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.