

# 春意盎然推介

## SPRING SEASONAL RECOMMENDATION MENU

芡米鮑魚汁燴花膠    	每位 Per person \$588
Braised Fish Maw with Gorgon Fruit in Abalone Sauce	
金湯生熟薏米玻璃蝦球  	每位 Per person \$268
Sauteed King Prawn with Barley in Pumpkin Sauce	
燒汁煎鵝肝伴北海道帶子   	每位 Per person \$238
Pan-fried Foie Gras with Hokkaido Scallop in Gravy served with Preserved Ginger	
竹筴響螺燉科甲湯  	每位 Per person \$238
Double-boiled Sea Whelk Soup with Bamboo Pith, Yunnan Ham and Winter Melon	
明爐芝士焗開邊龍蝦   	\$588
Baked Lobster with Cheese in Supreme Broth	
薺菜溜東星斑片  	\$588
Sauteed Sliced Spotted Garoupa with Shepherds Purse	
松茸煎釀鳳翼 (四隻)   	\$268
Pan-fried Chicken Wings stuffed with Assorted Mushrooms (4 Pieces)	
鮮露筍桃仁炒雲耳  	\$228
Stir-fried Asparagus with Black Fungus and Walnuts	
菠菜汁伴黑松露芡米釀原個啤梨 	\$168
Braised Whole Pear stuffed with Black Truffle, Gorgon Fruit, Water Chestnut and Pumpkin in Spinach Sauce	



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.