

# 冬日滋補推介

## WINTER SEASONAL RECOMMENDATIONS

供應期由即日起至 2026 年 2 月 16 日 Available from now until 16 February 2026

太史燴蛇羹	●●	每位 Per person	\$168
Braised Chicken Broth with Shredded Snake Meat and Black Fungus			
遠年陳皮雲腿鵝鴨粥	●	每位 Per person	\$168
Braised Minced Partridge Congee with Aged Tangerine Peel and Yunnan Ham			
芋泥八頭南非鮑魚	●●●●	每位 Per person	\$168
Braised 8-head South African Abalone with Taro Purée			
玉 原隻生拆花蟹肉炒鮮奶 (約十兩)	●●●●●	\$538	
Stir-fried Fresh Red Crab Meat with Scrambled Egg White and Milk (Approximately 10 taels)			
秘製原條牛肋骨	●●●●●	\$428	
Braised Whole Beef Rib in Housemade Sauce			
玉 當歸魚湯羊腩煲	●●●●	\$668	
Braised Lamb Belly with Bean Curd, Black Mushrooms and Angelica Root in Fish Broth			
鮑汁花膠釀豆苗	●●●●●	\$328	
Stuffed Fish Maw Rolls with Pea Sprouts in Abalone Sauce			
玉 生炒老虎蝦乾臘味糯米飯	●●●●●	\$288	
Wok-fried Glutinous Rice with Semi-dried Prawns and Assorted Preserved Meats			

玉 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.

菜式或食物或會因應季節變化及供應而改變，如有調整及停用恕不另行通知。

All items are subject to change due to seasonality and availability without prior notice.

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.