

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

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|--|------------------------|
| 太史燴蛇羹   | 每位 Per person
\$168 |
| Braised Chicken Broth with Shredded Snake Meat and Black Fungus | |
| 遠年陳皮雲腿鷓鴣粥  | 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 | |
|  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 | |
|  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 | |
|  生炒老虎蝦乾臘味糯米飯     | \$288 |
| Wok-fried Glutinous Rice with Semi-dried Prawns and Assorted Preserved Meats | |



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.

菜式及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.