

春日盛放推介

SPRING SEASONAL RECOMMENDATIONS

- 乾燒鍋粿虎蝦球     每位 Per person \$168
Wok-fried Spicy King Prawn with Crispy Rice
- 蜜椒汁日本南瓜燴南非鮮鮑魚    每位 Per person \$218
Braised South African Abalone with Japanese Pumpkin in Honey Pepper Sauce
- 老壇酸菜河鰻   \$498
Boiled Eel with Pickled Cabbage and Chilli
- 香茅美極煎星斑球     \$588
Pan-fried Spotted Garoupa Fillet with Lemongrass and Maggi Sauce
- 鮮菌燜三黃雞    \$268
Wok-fried Chicken with Wild Mushroom
- 松茸葱爆和牛粒    \$498
Wok-fried Wagyu Beef with Matsutake and Leek
- 濃湯瑤柱蝦乾浸茭白   \$238
Poached Water Bamboo Shoots with Conpoy and Dried Shrimp in Supreme Broth
- 濃雞湯三鮮百葉卷   \$238
Poached Bean Curd Rolls with Assorted Seafood in Chicken Broth
- 金勾鮮蟹肉炒鴛鴦粉絲   \$298
Wok-fried Crab Meat and Dried Shrimps with Hsinchu and Cantonese Vermicelli

 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.