























# 夏日消暑推介

## SUMMER SEASONAL RECOMMENDATIONS

- 鮮鮑魚海皇冬瓜盅 (需兩日前預訂)   
- Double-boiled Whole Winter Melon Soup with Abalone, Assorted Seafood, Roasted Goose and Chicken  
(Pre-order at least two days in advance)
- 四位用 For 4 persons  
\$988
- 原個椰皇燉響螺花膠湯  
- Double-boiled Sea Whelk Soup with Young Coconut and Fish Maw
- 每位 Per person  
\$268
- 白玉藏珍蒸鮮蟹鉗   
- Steamed Whole Fresh Crab Claw with Stuffed Winter Melon with Mushrooms
- 每位 Per person  
\$498
- 雪菜毛豆炒星斑球  
- Stir-fried Sliced Garoupa Fillet with Edamame and Snow Cabbage
- \$588
- 紫蘿味醃乳鴿脯   
- Sautéed Squab Breast with Pineapple and Preserved Young Ginger
- \$238
- 千葉豆腐涼瓜片    
- Steamed Sliced Bean Curd with Sautéed Sliced Bitter Melon with Black Bean Sauce
- \$198
- 金湯藜麥燴山藥  
- Braised Yam with Quinoa in Pumpkin Sauce
- \$198
- 欖菜蜆肉四季豆    
- Wok-fried String Bean with Clam and Pickled Olive
- \$268
- 梅菜蒸白露筍   
- Steamed White Asparagus with Preserved Cabbage
- \$298

 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.

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.