



晚膳時令菜式
DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位) 焗釀奄仔蟹蓋 蔥油灼鮮鮑片 果醋木耳蘋果 Appetizer (per person) Baked stuffed virgin crab shell Chilled sliced abalone in scallion oil Chilled black fungus and apple with vinegar	mop 330
鍋燒鮑魚豬仔腳 (每位) Classic style braised abalone with suckling pork knuckle (per person)	480
蔥汁米網煎時令魚 (每位) Pan-fried seasonal fish on crispy rice nest with scallion sauce (per person)	280
魚翅瓜蟹黃燴官燕 (每位) Braised fig leaf gourd with crab roe and superior bird's nest (per person)	780
麒麟龍躉皮 Braised giant grouper skin in supreme broth with abalone, pomelo peel and kombu	988
原隻鮑魚蝦子薑蔥撈麵 Abalone and tossed noodles with ginger and shallot	380
香椿海鮮雞蛋炒飯 Fried rice with Chinese toon sprouts, seafood and egg	380
杏汁黃耳燉枇杷 (每位) Double-boiled fresh loquat with almond cream and yellow fungus (per person)	128