



午膳時令菜式
LUNCH SEASONAL SPECIALTIES

檸香海鮮餃 (兩件) Steamed seafood dumplings with turmeric and lime (2 pieces)	mop 80
陳皮香芹魚蓉燒賣 (兩件) Steamed fish mousse dumplings with aged tangerine peel and celery (2 pieces)	80
紫蘇豆豉雞鹹水餃 (兩件) Deep-fried chicken dumplings with perilla leaves and black bean (2 pieces)	80
蔥油灼鮮鮑片 (兩件) Chilled sliced abalone in scallion oil (2 pieces)	200
鍋燒鮑魚豬仔腳 (每位) Classic style braised abalone with suckling pork knuckle (per person)	480
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
無花果葉鮮黃耳蒸海斑 (每位) Steamed grouper fillet with yellow fungus in fig leaf (per person)	280
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
杏汁黃耳燉枇杷 (每位) Double-boiled fresh loquat sweet soup with almond cream and yellow fungus (per person)	128