



晚膳時令菜式

DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位)	mop 360
焗釀蟹蓋	
蟹黃戈渣	
果醋青瓜小蘿蔔	
Appetizer (per person)	
Baked stuffed crab shell	
Crispy crab roe custard	
Chilled cucumber and turnip marinated in fruit vinegar	
果醋涼拌海參小青瓜	260
Tossed sea cucumber in fruit vinegar	
五指毛桃鷓鴣燉遼參湯 (每位)	280
Double-boiled partridge with hairy fig and superior sea cucumber (per person)	
無花果葉鮮黃耳蒸時令海上鮮魚 (每位)	240
Steamed seasonal fish with yellow fungus in fig leaf (per person)	
窩燒鮑魚婆參豬腳仔 (每位)	580
Braised abalone with sea cucumber and suckling pork knuckle (per person)	
貢椒海參炒黑豚肉	360
Wok-fried sea cucumber and sliced Iberico pork belly in Hunan pepper	
紫蘇和牛燜海參豆腐	380
Braised sea cucumber with tofu and perilla Wagyu beef	
麒麟龍躉皮	988
Braised giant grouper skin in supreme broth with abalone, pomelo peel and kombu	
香烤鵝汁燜海參 (需提前一日預訂)	980
Sea cucumber stewed with roasted goose and spring onion (Reserved one day in advance)	