



午膳時令菜式
LUNCH SEASONAL SPECIALTIES

鮑汁海參鮮肉餃 (兩件)	mop 80
Steamed sea cucumber and pork dumplings in abalone sauce (2 pieces)	
蟹粉帶子餃 (兩件)	80
Steamed crab roe dumplings with scallop (2 pieces)	
香菇素菜包 (兩件)	80
Steamed mushroom and vegetable buns (2 pieces)	
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)	