



## 晚膳時令菜式 DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位)	mop 380
焗釀蟹蓋	
蜜歧黑豚腩叉	
果醋青瓜小蘿蔔	
Appetizers (per person)	
Baked stuffed crab shell	
Barbecued pork belly glazed with honey	
Chilled cucumber and turnip marinated in fruit vinegar	
麒麟龍躉皮 (每位)	988
Braised giant grouper skin in supreme broth with abalone, pomelo peel and kombu (per person)	
鹹菜胡椒湯木薑子油豬肚龍躉皮 (每位)	580
Stewed pork tripe and giant grouper skin with pickled vegetable and litsea cubeba oil in peppercorn broth (per person)	
窩燒龍躉皮豬仔腳 (每位)	550
Classic style braised giant grouper skin with suckling pork knuckle (per person)	
花膠海螺燉水鴨湯 (每位)	480
Double-boiled dabbling duck with fish maw and conch (per person)	
無花果葉鮮黃耳蒸時令海上鮮魚 (每位)	280
Steamed seasonal fish with yellow fungus in fig leaf (per person)	
番茄湯木薑子油灼西班牙黑豚 (每位)	180
Blanched Iberico pork belly with tomato soup and litsea cubeba oil (per person)	
雙冬燜藏羊腩	680
Stewed Tibetan lamb brisket with winter bamboo shoots and shiitake mushroom in clay pot	