



午膳時令菜式 LUNCH SEASONAL SPECIALTIES

避風塘龍蝦餃 (兩件) Deep-fried lobster dumplings with chili and garlic (2 pieces)	mop 80
西洋菜石斑餃 (兩件) Steamed watercress and grouper dumplings (2 pieces)	80
茴香羊肉餃 (兩件) Steamed fennel seeds marinated lamb dumplings (2 pieces)	80
麒麟龍躉皮 (每位) Braised giant grouper skin in supreme broth with abalone, pomelo peel and kombu (per person)	988
鹹菜胡椒湯木薑子油豬肚龍躉皮 (每位) Stewed pork tripe and giant grouper skin with pickled vegetable and litsea cubeba oil in peppercorn broth (per person)	580
窩燒龍躉皮豬仔腳 (每位) Classic style braised giant grouper skin with suckling pork knuckle (per person)	550
花膠海螺燉水鴨湯 (每位) Double-boiled dabbling duck with fish maw and conch (per person)	480
無花果葉鮮黃耳蒸時令海上鮮魚 (每位) Steamed seasonal fish with yellow fungus in fig leaf (per person)	280
番茄湯木薑子油灼西班牙黑豚 (每位) Blanched Iberico pork belly with tomato soup and litsea cubeba oil (per person)	180
雙冬燜藏羊腩 Stewed Tibetan lamb brisket with winter bamboo shoots and shiitake mushroom in clay pot	680