



晚膳時令菜式
DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位) 焗釀蟹蓋 蜜豉黑豚腩叉 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	mop 380
麒麟龍躉皮 (每位) Braised giant grouper skin in supreme broth with abalone, pomelo peel and kombu (per person)	988
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
三杯文昌雞煲 Three-cup Wenchang chicken served in clay pot	380
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