



午膳時令菜式
LUNCH SEASONAL SPECIALTIES

避風塘龍蝦餃 (兩件)	mop	80
Deep-fried lobster dumplings with chili and garlic (2 pieces)		
西洋菜石斑餃 (兩件)		80
Steamed watercress and grouper dumplings (2 pieces)		
茴香羊肉餃 (兩件)		80
Steamed fennel seeds marinated lamb dumplings (2 pieces)		
麒麟龍躉皮 (每位)		988
Braised giant grouper skin in supreme broth with abalone, pomelo peel and kombu (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)		
三杯文昌雞煲		380
Three-cup Wenchang chicken served in clay pot		
雙冬燜藏羊腩		680
Stewed Tibetan lamb brisket with winter bamboo shoots and shiitake mushroom in clay pot		