

鮑魚精選

ABALONE SPECIALTIES

	MOP
高筍花椒拌鮮鮑魚	288
Chilled sliced abalone and celtuce with Sichuan pepper sauce	
鮮鮑魚粉葛雪蓮燉雞湯	388
Double-boiled chicken soup with abalone, arrowroot and snow lotus seeds	
紅酒鵝肝原汁乾鮑魚	888
Braised abalone with shredded red wine goose liver	
啫啫鮑魚焗乾蔥豚肉煲	388
Braised abalones with pork and shallot in claypot	
鴛鴦鮑魚荷葉飯(每位)	688
Steamed fried rice with duo abalones wrapped in lotus leaf (per person)	

鮑魚與茶相遇 — 老叢蜜蘭香單樅

Abalone with tea pairing – Aged Honey Orchid Single Bush Tea

由潮州單叢茶製作技藝非遺傳承人葉漢鐘古法製作，純正蜜蘭香高揚。入口蜜韻明顯順滑，搭配鮑魚，鮮甜不膩，口感細緻。茶多酚可減少醣類及脂肪的吸收，讓您盡情享受食物的美味。

Using traditional methods by Ye Hanzhong, an inheritor of the intangible cultural heritage of Chaozhou Dancong tea making, this tea boasts a pure and prominent honey-orchid aroma.

It offers a distinct and smooth honey flavor, perfectly complementing abalone for a fresh, sweet and not cloying taste with a delicate texture. Tea can help reduce the absorption of sugar and fat, allowing you to fully enjoy the deliciousness of your food.