



晚膳時令菜式
DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位)	mop
焗釀蟹蓋	380
蔥油灼鮮鮑片	
脆炸蟲草花	
Appetizers (per person)	
Baked stuffed crab shell	
Chilled sliced abalone in scallion oil	
Crispy cordyceps flower	
魚翅瓜花膠濃雞湯 (每位)	480
Double-boiled chicken soup with fig-leaf gourd and fish maw (per person)	
窩燒鮑魚婆參 (每位)	580
Braised abalone with sea cucumber (per person)	
無花果葉鮮黃耳蒸海斑 (每位)	280
Steamed grouper fillet with yellow fungus in fig leaf (per person)	
蔥汁米網煎時令魚 (每位)	280
Pan-fried seasonal fish on crispy rice nest with scallion sauce (per person)	
三杯文昌雞煲	380
Three-cup Wenchang chicken served in clay pot	
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)	
麒麟鮑雞脯	800
Braised abalone in supreme broth with chicken breast, sea cucumber	
原隻鮑魚蝦子薑蔥撈麵	480
Abalone with tossed noodles with ginger and shallot sauce	