



午膳時令菜式

LUNCH SEASONAL SPECIALTIES

	mop
避風塘龍蝦餃 (兩件)	80
Deep-fried lobster dumplings with chili and garlic (2 pieces)	
檸香海鮮餃 (兩件)	80
Steamed seafood dumplings with turmeric and lime (2 pieces)	
紫蘇豆豉雞鹹水餃 (兩件)	80
Deep-fried chicken dumplings with perilla leaves and black beans (2 pieces)	
魚翅瓜花膠濃雞湯 (每位)	480
Double-boiled chicken soup with fig-leaf gourd and fish maw (per person)	
窯燒鮑魚婆參 (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	