時令精選

SEASONAL SPECIALTIES

	MOP
脆皮乳豬件配晶鑽黑魚子醬 Barbecued suckling pig with Kristal caviar	888
藍龍蝦帶子胭脂餃 Steamed blue lobster and scallop dumplings (供應時段上午 11 時 30 分至下午 3 時 Available from 11:30 a.m. to 3:00 p.m.)	168
肉蓯蓉生薑桂圓燉羊湯 (每位) Double-boiled lamb soup with cistanche, ginger and Longan (per person)	238
古法羊腩煲 Braised mutton with bean curd skin and bamboo shoots in clay pot	588
鮑魚鮮蠔燴豆苗 Braised pea shoots with fresh oysters and abalone	398
清湯蘿蔔燴和牛尾 Braised Wagyu oxtail with turnip in superior broth	328
廣東臘味煲仔飯 (兩位起) Clay pot rice with Chinese preserved meats (Minimum order for 2 persons)	198
栗子蓉西米焗布甸 (每位) Baked chestnut pudding with sago (per person)	68

福有「油雞」(半隻 / 每隻) Prosperity marinated chicken (half / each)	288 / 388

所有收益將撥捐同善堂作慈善用途
All proceeds will be donated to Tung Sin Tong for charitable purposes

餐廳供應素食菜譜及純素菜譜 Vegetarian and Vegan menus are available upon request

所有價目須另加 10%服務費 All prices are subject to a 10% service charge