

時令精選 SEASONAL SPECIALTIES

松茸金瑤燉老鴨	mop
Double-boiled duck soup with dried matsutake and conpoy	139
蔥香蟲草花拌雞樅菌	119
Chilled black termite mushroom with cordyceps flower and scallion oil	
砂鍋黑毛豬焗茶樹菇	219
Braised Iberico pork belly with tea tree mushroom and chili	
養生金湯米油竹筴浸絲瓜	169
Poached luffa and bamboo piths in pumpkin rice broth	
雙菇豚肉拉麵	99
Braised pork, tea tree mushroom and king oyster mushroom with la mein	
香酥珍菌脆卷	79
Deep-fried assorted mushroom spring rolls	

如有任何食物過敏，請在點餐前告知您的服務員。
Before placing your order, please inform your server if a person in your party has a food allergy.
所有價目須另加10%服務費 All prices are subject to a 10% service charge