



晚膳時令菜式  
DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位) 焗釀蟹蓋 蔥油灼鮮鮑片 雲石千層峰豬耳凍	mop 380
Appetizer (per person) Baked stuffed crab shell Chilled sliced abalone in scallion oil Chilled pork ear terrine	
魚翅瓜花膠濃雞湯 (每位) Double-boiled chicken soup with fig leaf gourd and fish maw (per person)	480
窩燒鮑魚婆參 (每位) Braised abalone with sea cucumber (per person)	580
無花果葉鮮黃耳蒸海斑 (每位) Steamed grouper fillet with yellow fungus in fig leaf (per person)	280
蔥汁米網煎時令魚 (每位) Wok-fried seasonal fish on crispy rice nest with scallion sauce (per person)	280
三杯文昌雞煲 Three-cups Wenchang chicken served in clay pot	380
番茄湯木薑子油灼西班牙黑豚 (每位) Blanched Iberico pork belly with tomato soup and litsea cubeba oil (per person)	180
麒麟鮑雞脯 Braised abalone in supreme broth with chicken breast and sea cucumber	800
原隻鮑魚蝦子薑蔥撈麵 Abalone with tossed noodle with ginger and shallot sauce	480