



晚膳時令菜式
DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位)	mop 380
焗釀蟹蓋	
蔥油灼鮮鮑片	
果醋涼拌海參冰菜	
Appetizer (per person)	
Baked stuffed crab shell	
Chilled sliced abalone in scallion oil	
Tossed sea cucumber and ice plant in fruit vinegar	
魚翅瓜花膠濃雞湯 (每位)	480
Double-boiled chicken soup with fig leaf gourd and fish maw (per person)	
海參夜香花冬瓜羹 (每位)	220
Tonkin jasmine and winter melon soup with sea cucumber (per person)	
窩燒鮑魚南美參 (每位)	680
Braised abalone with South American sea cucumber (per person)	
無花果葉鮮黃耳蒸海斑 (每位)	280
Steamed grouper fillet with yellow fungus and fig leaf (per person)	
海參三杯文昌雞	480
Braised sea cucumber with three-cup Wenchang chicken	
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)	
香蔥鵝汁燜黃玉參	980
Stewed Australian yellow sea cucumber with roasted goose and spring onion	
葛仙米海參鴿蛋糖水 (每位)	180
Sweetened nostoc soup with sea cucumber and pigeon egg (per person)	