



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 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	mop 380
松茸竹笙花膠湯 (每位) Double-boiled matsutake mushroom soup with fish maw and bamboo pith (per person)	580
海參夜香花冬瓜羹 (每位) Tonkin jasmine and winter melon soup with sea cucumber (per person)	220
窩燒鮑魚南美參 (每位) Braised abalone with South American sea cucumber (per person)	680
無花果葉鮮黃耳蒸海斑 (每位) Steamed grouper fillet with yellow fungus and fig leaf (per person)	280
海參三杯文昌雞 Braised sea cucumber with three-cup Wenchang chicken	480
雲南鮮菌爆炒西班牙黑豚 Wok-fried Iberico pork belly with Yunnan wild fungus	380
香蔥鵝汁燜黃玉參 Australian yellow sea cucumber stewed with roasted goose and spring onion	980
葛仙米海參鴿蛋糖水 (每位) Sweetened nostoc soup with sea cucumber and pigeon egg (per person)	180