



晚膳時令菜式

DINNER SEASONAL SPECIALTIES

廣府風味前菜 (每位)	mop
焗釀蟹蓋	380
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	
 官燕黃金琵琶豆腐 (兩件)	 380
Deep-fried bean curds with superior bird's nest (2 pieces)	
 鮮松茸竹笙花膠湯 (每位)	 580
Double-boiled fresh matsutake mushroom soup with fish maw and bamboo pith (per person)	
 上湯燕菜 (每位)	 680
Simmered bird's nest in supreme broth (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)	
 雲南鮮菌爆炒西班牙黑豚	 380
Wok-fried Iberico pork belly with Yunnan wild fungus	
 官燕焗釀蟹蓋 (每位)	 480
Baked crab shell filled with fresh crab meat and superior bird's nest (per person)	
 窩燒鮑魚南美參 (每位)	 680
Braised abalone with South American sea cucumber (per person)	
 香蔥鵝汁燜黃玉參	 980
Stewed Australian yellow sea cucumber with roasted goose and spring onion	
 官燕陳皮燉秋梨 (每位)	 220
Double-boiled pear sweet soup with aged tangerine peel and superior bird's nest (per person)	