晚 膳 時 令 菜 式
DINNER SEASONAL SPECIALTIES

	mop
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 Appetizer (per person) Baked stuffed crab shell Chilled sliced abalone in scallion oil Chilled pork ear terrine	380
官燕黃金琵琶豆腐（兩件） Deep-fried bean curd with superior bird's nest (2 pieces)	380
花膠海螺燉水鴨湯（每位） Double-boiled dabbling duck with fish maw and conch (per person)	480
上湯官燕（每位） Simmered superior bird's nest in supreme broth (per person)	680
官燕焗釀蟹蓋（每位） Baked crab shell filled with fresh crabmeat and superior bird's nest (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 and fig leaf (per person)	280
官燕陳皮燉秋梨（每位） Double-boiled pear sweet soup with aged tangerine peel and superior bird's nest (per person)	220