晚 膳 時 令 菜 式
DINNER SEASONAL SPECIALTIES

	mop
廣府風味前菜 (每位) 花膠絲焗釀蟹蓋 蔥油灼鮮鮑片 話梅新疆黃蘿蔔 Appetizer (per person) Baked stuffed crab shell with shredded fish maw Chilled sliced abalone in scallion oil Chilled Xinjiang yellow radish marinated with dried plum	480
紫蘇花膠烏雞豬肚湯 (每位) Double-boiled silkie chicken and pork tripe soup with fish maw and perilla (per person)	580
鍋燒鰲肚花膠扒白靈菇 Braised threadfin fish maw with white king oyster mushroom	6,500
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
雙冬燜藏羊腩煲 Tibetan lamb brisket stewed with winter bamboo shoots and shiitake mushroom served in clay pot	680
金瑤臘味炒糯米飯 Fried glutinous rice with conpoy and Chinese cured meat	180
薑汁棗皇桂圓燉花膠 (每位) Double-boiled sweet soup with premium red dates, longan, fish maw and ginger (per person)	280