



午膳時令菜式  
LUNCH SEASONAL SPECIALTIES

海參鮮肉餃 (兩件) Steamed sea cucumber and pork dumplings (2 pieces)	mop 80
檸香帶子餃 (兩件) Steamed scallop dumplings with turmeric and lime (2 pieces)	80
菠蘿叉燒撻 (兩件) Baked pineapple and barbecued pork tartlets (2 pieces)	80
魚翅瓜花膠濃雞湯 (每位) Double-boiled chicken soup with fig leaf gourd and fish maw (per person)	480
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
番茄湯木薑子油灼西班牙黑豚 (每位) Blanched Iberico pork belly with tomato soup and litsea cubeba oil (per person)	180
香蔥鵝汁燜黃玉參 Stewed Australian yellow sea cucumber 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