



午膳時令菜式
LUNCH SEASONAL SPECIALTIES

燕窩海鮮餃 (兩件)	mop 80
Steamed seafood dumplings with bird's nest (2 pieces)	
帶子鳳眼餃 (兩件)	80
Steamed scallop dumplings with turmeric and lime (2 pieces)	
黑椒和牛撻 (兩件)	80
Baked Wagyu beef tartlets with hints of black pepper (2 pieces)	
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)	