



午膳時令菜式
LUNCH SEASONAL SPECIALTIES

燕窩海鮮餃 (兩件) Steamed seafood dumplings with bird's nest (2 pieces)	mop 80
帶子鳳眼餃 (兩件) Steamed scallop dumplings with turmeric and lime (2 pieces)	80
黑椒和牛撻 (兩件) Baked Wagyu beef tartlets with hints of black pepper (2 pieces)	80
官燕黃金琵琶豆腐 (兩件) Deep-fried bean curds with superior bird's nest (2 pieces)	380
鮮松茸竹笙花膠湯 (每位) Double-boiled fresh matsutake mushroom soup with fish maw and bamboo pith (per person)	580
上湯燕菜 (每位) Simmered bird's nest in supreme broth (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
雲南鮮菌爆炒西班牙黑豚 Wok-fried Iberico pork belly with Yunnan wild fungus	380
官燕焗釀蟹蓋 (每位) Baked crab shell filled with fresh crab meat and superior bird's nest (per person)	480
窩燒鮑魚南美參 (每位) Braised abalone with South American sea cucumber (per person)	680
香蔥鵝汁燜黃玉參 Stewed Australian yellow sea cucumber with roasted goose and spring onion	980
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