# 午 膳 時 令 菜 式
## LUNCH SEASONAL SPECIALTIES

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| 臘味糯米包 (兩件)<br>Steamed glutinous rice roll with Chinese cured meat (2 pieces) | 80 |
| 葡汁雞粒酥 (兩件)<br>Baked chicken puff with Portuguese sauce (2 pieces) | 80 |
| 陳皮牛肉餃 (兩件)<br>Steamed beef dumpling with aged tangerine peel (2 pieces) | 80 |
| 花膠絲焗釀蟹蓋<br>Baked stuffed crab shell with shredded fish maw | 480 |
| 紫蘇花膠烏雞豬肚湯 (每位)<br>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<br>Braised threadfin fish maw with white king oyster mushroom | 6,500 |
| 窩燒鮑魚婆參 (每位)<br>Braised abalone with sea cucumber (per person) | 580 |
| 無花果葉鮮黃耳蒸海斑 (每位)<br>Steamed grouper fillet with yellow fungus and fig leaf (per person) | 280 |
| 雙冬燜藏羊腩煲<br>Tibetan lamb brisket stewed with winter bamboo shoots and shiitake mushroom served in clay pot | 680 |
| 金瑤臘味炒糯米飯<br>Fried glutinous rice with conpoy and Chinese cured meat | 180 |
| 薑汁棗皇桂圓燉花膠 (每位)<br>Double-boiled sweet soup with premium dates, longan, fish maw and ginger (per person) | 280 |