

冬至精選小菜
Winter Solstice Selected A la Carte Menu
(16, 17 & 22 Dec 2023)

明爐燒烤 Barbecued Meat			海鮮 Seafood		
[]	蜜汁烤叉燒 Barbecued pork glazed with honey	\$198	[]	蠔皇扣足 3 兩花膠扒 Braised fish maw (3 tael) in oyster sauce	\$498
[]	明爐燒鵝皇 Roasted goose with plum sauce	\$308	[]	黃金炸蟹鉗 (4 隻) Deep fried crab claw stuffed with shrimp mousse (4 pieces)	\$328
[]	化皮乳豬件 Crispy suckling pig	\$398	[]	韭黃滑蛋炒蝦球 Scrambled egg with prawn and yellow chive	\$328
滋補燉湯 Specialty Soup			[]	香菇醬澳洲鮑片炒帶子 Sautéed scallop and Australian sliced abalone in mushroom sauce	\$398
[]	是日老火湯 (每位) Soup of the day (per person)	\$98	[]	黑松露醬野菌炒帶子 Sautéed scallop with mushroom and black truffle paste	\$328
[]	羊肚菌海參燉菜膽 (每位) Double boiled Chinese cabbage soup with moral mushroom and sea cucumber (per person)	\$228	[]	乾蔥秀珍菇扣海參煲 Braised sea cucumber with oyster mushroom and shallot in casserole	\$368
[]	原盅氣鍋花膠燉雞湯(每位) Double boiled chicken and fish maw soup in casserole (per person)	\$278	[]	碧綠陳皮炒龍躉球 Sautéed giant groupa fillet with mandarin peel and vegetable	\$398
鮑魚 Abalone			[]	清蒸東星斑 Steamed spotted groupa	\$718
[]	蠔皇扣原隻澳洲兩頭鮑魚(每位) Braised Australian 2-head abalone in oyster sauce (per person)	\$368	[]	野山椒蒸斑球 Steamed groupa fillet with wild chili	\$388
[]	原隻十二頭鮑魚伴遼參(每位) Braised abalone with sea cucumber (per person)	\$258	[]	黑蒜大鱧煲 Braised eel with black garlic	\$418
[]	日本遼參扣鮮鵝掌(每位) Braised Japanese sea cucumber with goose web in oyster sauce (per person)	\$228	[]	XO 醬海鮮豆腐煲 Braised assorted seafood with bean curd in XO sauce	\$318

所有價格以港幣計算及另加一服務費 | 產品可能含有微量食物致敏原，如對食物過敏性反應或不耐性，請通知我們的服務員

All prices are in HK dollars and subject to 10% service charge

Dish might contain traces of food allergies, please advise our server of any food allergies or intolerance

家禽、牛肉、豬肉 Poultry, Beef, Pork			蔬菜、豆腐 Vegetable and Bean Curd		
[]	特色鹽香雞 (半隻) Crispy salted chicken (half bird)	\$248	[]	瑤柱扒豆苗 Braised pea shoot with conpoy	\$288
[]	招牌炸子雞(半隻) Deep fried chicken (half bird)	\$248	[]	芥蘭炒臘味 Sautéed preserved meat with kale	\$198
[]	椰香日本南瓜荔芋油鴨煲 Braised preserved duck with Japanese pumpkin and taro in coconut cream	\$318	[]	麵醬唐生菜煲 Sautéed lettuce with brown bean paste in casserole	\$158
[]	乾蔥鮑魚啫啫雞煲 Braised chicken and abalone with shallot	\$408	[]	香菇乾燒四季豆 Wok fried string bean with Chinese mushroom	\$178
[]	蒜片和牛粒 Wok fried Wagyu beef cube with garlic	\$308	[]	紅燒竹筍榆耳豆腐 Braised bean curd with assorted fungus in brown sauce	\$178
[]	香煎蜜椒澳洲牛仔柳 Pan fried Australian veal fillet with honey pepper sauce	\$308	[]	蟹肉扒時蔬 Braised seasonal vegetable with crabmeat	\$208
[]	雙蔥爆牛肉 Sautéed sliced beef with duo onion	\$238	[]	白菌上湯浸菠菜苗 Simmered baby spinach with mushroom in supreme soup	\$188
[]	香醋小排骨 Deep fried pork spare rib with black vinegar	\$208			
[]	菠蘿咕嚕肉 Sweet and sour pork with pineapple	\$208			
飯、麵及粉 Rice and Noodle			精選甜品 Chinese Desserts		
[]	瑤柱蛋白海鮮炒飯 Fried rice with egg white, conpoy and seafood	\$248	[]	棗皇糕 Steamed red date pudding	\$58
[]	鮑魚粒臘味糯米飯 Fried glutinous rice with preserved meat and diced abalone	\$298	[]	雪耳桂花糕 Chilled osmanthus pudding with silver fungus	\$58
[]	頭抽安格斯牛肉炒河 Fried rice noodle with sliced Angus beef in supreme soy sauce	\$298	[]	杏脯肉燉雪梨 Double boiled pear with preserved apricot	\$52
[]	鮑汁海味燴稻庭麵 Braised Inaniwa noodle with dried seafood in abalone sauce	\$328	[]	陳皮紅豆沙湯圓 Sweetened red bean cream with glutinous rice dumpling	\$52
[]	蝦球蟹肉炆伊麵 Braised e-fu noodle with prawn and crabmeat	\$298	[]	日本黑芝麻糊湯圓 Sweetened Japanese black sesame cream with glutinous rice dumpling	\$52