



楊師傅創意新菜式
Chef Yeung Creative New Menu

猴頭菇花膠雞鍋

Double-boiled Fish Maw with Chicken and
Lion's Mane Mushroom in Casserole

\$448

養生鮮菌焗南瓜盅

Baked Pumpkin with Mushroom

\$328

四神燉豬肚鍋

Double-boiled Pork Belly with Yam, Lotus Seed,
Gordon Euryale Seed and Fuling in Casserole

\$328

松露蝦多士

Deep-fried Shrimp Toast with Truffle

\$288

濃雞汁雞油菌燴雞頭米

Braised Gordon Euryale Seed with Chanterelle in Chicken Sauce

\$218

金湯藜麥燴關西遼參

Braised Sea Cucumber with Quinoa in Pumpkin Soup

\$198 (每位 per person)

天子蘭舞茸螺頭燉花膠

Double-boiled Soup with Fish Maw, Sea Conch, Maitake and Orchid

\$198 (每位 per person)

如果您對任何食物有過敏反應或特別飲食要求，請告知我們
Please inform us if you have any food allergies or dietary preferences

另收茶芥及加一服務費
Prices are subject to tea, condiments and 10% service charge