



秋冬美饌 Seasonal Delicacies

菊花太史五蛇羹 Snake Soup with Chrysanthemum	每位 per person \$148	四位用 for 4 persons \$428
滋補藥膳龍崗雞 Nourishing Chicken with Chinese Herbs	半隻 half piece \$208	壹隻 each \$398
古法枝竹雙冬羊腩煲 伴唐生菜 Stewed Lamb Brisket with Bean Curd Sticks, Bamboo Shoots and Mushrooms Served with Lettuce		\$488
金瓜油鴨煲 Stewed Preserved Duck with Pumpkin in Casserole		\$168
薑蔥魚雲煲 Stewed Fish Head with Ginger and Scallion		\$208
薑蔥台山生蠔煲 Fried Oyster with Ginger and Scallion in Casserole		\$288
瑤柱臘味扒豆苗 Braised Pea Sprouts with Conpoy and Cured Meat		\$208
臘味炒芥蘭 Stir-fried Kale with Cured Meat		\$178
生炒臘味糯米飯 Stir-fried Glutinous Rice with Cured Meat		\$188

價目以港幣計算及另收茶芥及加一服務費

Price stated are in Hong Kong dollars and subject to tea, condiments and 10% service charge

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.



手拆陽澄湖大閘蟹 鮮蟹粉美饌

Fresh Yangchenghu Crab Roe Delicacies

蟹黃蟹肉獅子頭 Stewed Crab Roe and Minced Pork Balls	\$268
蟹粉濃湯杏鮑菇 King Oyster Mushrooms in Crab Roe Broth	\$208
金瑤雲腿蟹肉炒滑蛋 Scrambled Egg with Crab Meat, Conpoy and Yunan Ham	\$258
蟹粉蝦仁燴豆腐 Stewed Beancurd with Shrimp and Crab Roe	\$268
蟹黃蟹肉節瓜粉絲煲 Stewed Glass Noodles and Hairy Melon with Crab Meat and Crab Roe	\$258
芙蓉蟹肉扒豆苗 Stewed Pea Sprouts with Eggs and Crab Meat	\$268

價目以港幣計算及另收茶芥及加一服務費

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