

## 雲南珍菌推介 Yunnan Mushroom Menu

<p><b>蔥油拌龍岩甜筍</b> </p> <p>Marinated Bamboo Shoot, Spring Onion, Sesame Oil</p>	<p>\$180</p>
<p><b>黑魚籽雞油菌涼拌魚皮</b></p> <p>Marinated Fish Skin, Caviar, Chanterelle Mushroom</p>	<p>\$280</p>
<p><b>鮮松茸竹筍清雞湯</b></p> <p>Double-Boiled Chicken Soup, Matsutake Mushroom, Bamboo Pith</p>	<p>\$380 每位 per person</p>
<p><b>雞樅菌勝瓜煮迷你象拔蚌</b> </p> <p>Poached Geoduck, Luffa, Termite Mushroom</p>	<p>\$420</p>
<p><b>鮮松茸荷香蒸雞</b></p> <p>Steamed Chicken, Matsutake Mushroom, Lotus Leaf</p>	<p>\$480</p>
<p><b>雞油菌和牛鬆砂鍋煎蛋飯</b></p> <p>Steamed Rice, Wagyu Beef, Egg, Termite Mushroom, Clay Pot</p>	<p>\$380</p>
<p><b>香煎鮮菌拼盆</b> </p> <p>(鮮松茸、松苞菌、雞樅菌)</p> <p>Pan-Fried Fresh Wild Mushroom Combination (Matsutake Mushroom, Swollen-Stalked Mushroom, Termite Mushroom)</p>	<p>\$680</p>
<p><b>松苞菌蔥爆和牛粒</b></p> <p>Wok-Fried Wagyu Beef, Swollen-Stalked Mushroom, Spring Onion</p>	<p>\$780</p>

*If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order  
我們樂意滿足您的要求，如有任何特殊的飲食需求、食物過敏或食物不耐症，請通知我們的員工。*

 Vegetarian 素食   
  Partners in Provenance 本地源產   
  Sustainability 可持續性

*Prices are quoted in HKD and subject to 10% service charge 所有價格均以港幣計算，另加收一成服務費*