

頭盤 APPETISER

老陳醋海茸紫茄 \$160
Marinated Eggplant, Seaweed, Dark Vinegar

柚香水晶柚皮 \$160
Marinated Pomelo Pith

明爐燒烤 BARBECUE

傳統北京烤填鴨(製作時間需要一小時) Whole 全隻 \$900
Roasted Peking Duck
二食(生菜片鴨鬆)
Second Course: Wok-Fried Minced Duck, Lettuce Wrap

蜜汁鮮梅頭叉燒 \$280
Barbecued Pork, Honey Glaze

玫瑰豉油雞(半隻 Half) \$250
Marinated Chicken, Soy Sauce

湯 SOUP

鮮蝦帶子酸辣羹 \$180
Hot & Sour Soup, Shrimp, Scallop

順德拆魚羹 \$220
Minced Fish Soup, Fungus, Tangerine Peel

無花果珍珠肉燉鷓鴣 \$280
Double-Boiled Partridge Soup, Dried Mussel, Figs

肉類MEAT

老香櫟板栗豬手 \$280
Braised Pork Knuckle, Chestnut, Chayote

家鄉煎釀鯪魚 \$480
Pan-Fried Dace Fish

金不換黑蒜炒和牛粒 \$680
Wok-Fried Australian Wagyu Beef, Black Garlic, Thai Basil

素菜 VEGETABLES

欖菜海茸炒四季豆 \$220
Wok-Fried Spring Bean, Preserved Vegetable, Seaweed

秋菇金粟大芥菜 \$300
Braised Mustard Green, Mushroom, Chestnut

粉、麵、飯 NOODLES AND RICE

櫻花蝦欖仁叉燒炒絲苗 \$280
Fried Rice, Barbecued Pork, Sakura Shrimp, Black Olive Seed

薑蔥花膠條撈牛肝菌麵 \$300
Braised Porcini Noodles, Fish Maw, Spring Onion, Ginger