

## 冬季時令推介 Winter Chef Recommendations

	每位 Per Person
五十年陳皮花膠羊頭蹄羹 Braised Fish Maw Soup, Lamb Head, Lamb Hoof, 50-Years Dried Tangerine Peel	598
天白菇金肘大芥菜煲 Braised Mustard Green, Jinhua Pork Knuckle, Mushroom in Clay Pot	388
潤腸鬆扒豆苗 Braised Pea Sprout, Minced Preserved Sausage	480
脆皮糯米雞 Crispy Chicken Stuffed with Glutinous Rice, Preserved Meat Dried Shrimp, Conpoy, Mushroom	498
蝦籽鮮冬筍婆參紅燒豆腐煲 Braised Sea Cucumber, Tofu, Shrimp Roe, Bamboo Shoot in Clay Pot	520
生曬臘味煲仔飯(需時約30分鐘) Boiled Clay Pot Rice, Preserved Assorted Meat, Vegetable (Preparation Time: 30 minutes)	520
荔芋家鄉碌馬崗鵝 Braised Magang Goose, Taro	580
黑魚子本灣鴛鴦獅頭魚球 Wok-Fried and Deep-Fried Lion Head Fish Croaker, Spicy Salt, Caviar	880
古法筍衣羊腩煲 Braised Lamb Brisket, Bamboo Shoot, Mushroom, Vegetable in Clay Pot	980

 SUSTAINABLE 可持續發展

 PARTNERS IN PROVENANCE 本地原產

 CONTAIN SHELLFISH 含有貝殼類

 VEGAN 純素

 GLUTEN FREE OPTION AVAILABLE 提供無麩質選項

 CONTAIN NUTS 含有堅果

*If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order  
All prices are in HKD and subject to 10% service charge*

如有任何特別膳食要求、食物過敏或不耐症，請向我們的服務員聯絡。所有價格均以港幣計算，另設加一服務費