

廚師煲仔及秋冬美饌

Chef's Clay Pots and Winter Specialty Recommendations

	HK\$港幣
古法紅燒山瑞煲 Braised Softshell Turtle in Classic Style in Clay Pot	\$1,288
枝竹雙冬扣羊腩煲 Braised Mutton Brisket with Bean Curd Sticks and Mushrooms	\$488
野生海參炆走地雞煲 Braised Sea Cucumber with Chicken in Clay Pot	\$438
自家製子薑梅子鵝煲 Stewed Goose with Young Ginger and Preserved Plums	\$388
花膠筒冬菇炆雞球煲 Braised Fish Maw with Chicken Fillets and Mushrooms in Clay Pot	\$428
菊花燴五蛇羹 Five Snakes Soup in Classic Style with Chrysanthemum	(四至六位用) (4 to 6 Persons) \$368
太湖大閘蟹生炆走地雞煲 Braised Chicken with Hairy Crab in Clay Pot	\$398
紅棗陳皮炆牛肋骨煲 Braised Beef Ribs with Red Dates and Dried Mandarin Peel in Clay Pot	\$288
啫啫蝦乾日本黑豚肉芥蘭 Sizzling Chinese Kale with Dried Shrimps and Japanese Pork Fillets	\$168
拍蒜豬油渣生炒菜心 Wok-fried Choi Sum with Mashed Garlic and Lard	\$148
帝苑八頭鮑魚炆鱈魚雞粒飯 Braised Rice with Abalone (8 heads) with Dried Octopus and Diced Chicken	\$278
惠州梅菜北菇滑雞煲仔飯 (兩位起) (每位) Clay Pot Rice with Chicken and Mushroom with Preserved Vegetables	\$138
合時油鴨脾臘味煲仔飯 (兩位起) (每位) Clay Pot Rice with Preserved Duck Leg and Preserved Meat	\$138

另加一服務費。All prices are subject to 10% service charge.

如閣下對任味食物產生敏感，請直接與本餐廳職員聯絡。If you have any food allergies, please inform our staff.