

## 春季廚師美饌 Chef's Recommendation for Spring Season

	港幣 HK\$
胡椒豬肚燉雞湯 Double-boiled Chicken with White Pepper and Pork Tripe Soup	(四至六位用) \$488 (4 to 6 Persons)
川貝桔梗燉鱷魚肉 Double-boiled Crocodile Meat with Fritillaria and Platycodon Grandiflorus	(四至六位用) \$388 (4 to 6 Persons)
日本鮮百合炒斑球 Stir-fried Garoupa Fillet with Fresh Japanese Lily Bulbs	\$388
薏米水竹筴杞子浸美國菠菜苗(素菜) Simmered American Young Spinach Soaked with Bamboo Pith and Wolfberry in Barley Bouillon (Vegetarian)	\$288
蜜豆仁日本鮮百合炒鮮蘆筍雅枝竹(素菜) Stir-fried Honey Bean, Fresh Japanese Lily Bulbs, Fresh Asparagus and Artichokes (Vegetarian)	\$288
子薑 XO 醬蒸魚雲 Steamed Fish Heads with Young Ginger and X.O. sauce	\$238
鮮花椒頭抽焗中蝦 Baked Prawns with Sichuan Peppercorns and Supreme Soy Sauce	\$198
蟲草花上湯娃娃菜 Simmered Baby Cabbage and Cordyceps in Supreme Soup	\$148
川貝雪梨燉鴿蛋 Double-boiled Pigeon Egg with Pear and Platycodon Grandiflorus	每位 \$88 Per person

另加一服務費。

All prices are subject to 10% service charge.

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