

## 時令春筍菜式推介 Chef's Spring Specialties

| 涼拌雙筍素雞  | \$168 |
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| Chilled Bamboo Shoots and Green Bamboo Shoots with Deep-fried Bean Curd Sheet Filled with Vegetables and Mushrooms  |       |
| 芥末春筍  | \$168 |
| Chilled Bamboo Shoots with Mustard Sauce  |       |
| 春筍扣三絲(每位)   | \$198 |
| Braised Bamboo Shoots with Shredded Carrot, Mushrooms and<br>Dried Bean Curd served with Supreme Broth (per person) |       |
| 干煸春筍  | \$268 |
| Fried Bamboo Shoots with Dried Shrimp   |       |
| 蝦乾豆板春筍  | \$268 |
| Stir-fried Bamboo Shoots, Green Bean and Dried Shrimp   |       |
| 東來順蜀香辣醬爆春筍  | \$268 |
| Wok-fried Bamboo Shoots with Home-made Sichuan Chilli Sauce   |       |
| 京蔥春筍爆羊肉/牛肉  | \$298 |
| Wok-fried Bamboo Shoots and Mutton/ Beef with Leeks   |       |
| 春筍百合甜豆  | \$328 |
| Stir-fried Bamboo Shoots with Lily Bulbs and Sweet Beans  |       |
| 春筍烤目魚   | \$368 |
| Braised Bamboo Shoots with Cuttlefish   |       |
| 春筍鯗炆雞   | \$398 |
| Stewed Bamboo Shoots and Chicken with Salted Fish   |       |
| 龍蝦春筍粒脆米筒  | \$468 |
| Wok-fried Diced Lobster and Bamboo Shoots in Crispy Rice Cone   |       |
| 薺菜春筍煎鍋貼 (三件)  | \$98  |
| Pan-fried Minced Chicken Dumplings with Bamboo Shoots and Shanghai Vegetables (3 pieces)                            |       |