

## 廚師菜式推介

## **Master Chef's Specialties**

涼拌小欖菊花 Chilled Chrysanthemum with Peanut, Lychee and Vinegar	\$168
話梅石榴白苦瓜 Marinated Guava and White Bitter Melon with Dry Plums	\$188
鮮杞子九年鮮百合 Chilled Fresh Wolfberry and Lily Bulb with Rose Sugar	\$198
松茸菊花豆腐湯 (每位) Double-boiled Soup with Bean Curd and Matsutake (per person)	\$188
海龍皇湯 Assorted Fresh Fish, Shrimps, Crab and Clam in Soup	\$698
水瓜魚卜煮蟹 Poached Crab with Sponge Cucumber and Fish Maw	\$488
雪裡紅燒吊桶 Wok-fried Squid with Preserved Mustard Green	\$328
雞頭米炒河蝦仁 Sauteed River Shrimps with Chinese Snow Pea	\$328
藤椒牛頸脊 Stewed Beef Neck with Rattan Pepper and Mixed Mushrooms	\$498
麻辣花膠手幹麵 (每位) Braised Homemade Noodles with Fish Maw in Spicy Sauce	\$138
麻辣小龍包 (三件) Steamed Spicy Chicken Dumplings (Three Pieces)	\$108

所有價目另加一服務費。

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.
此菜式不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。