

**時令煙燻菜式推介 Chef's Smoked Specialties**

龍井煙燻黑魚籽日本雞蛋 (每隻)	\$60
“Long-Jing” Tea Leaf Smoked Japanese Egg with Black Caviar (one piece)	
煙燻鴨肝銀絲卷 (兩件)	\$198
Tea Leaf Smoked Crispy Roll with Duck Liver (two pieces)	
煙燻小黃魚 (每條)	\$198
“Long-Jing” Tea Leaf Smoked Small Yellow Croaker Fish (one piece)	
煙燻乳鴿	\$228
Smoked Pigeon	
龍井煙燻河鰻 (兩件)	\$268
“Long-Jing” Tea Leaf Smoked River Eel (two pieces)	
砂鍋玫瑰露煙燻鴨菜飯 (四位用)	\$268
Vegetable Rice with Mei Kuei Lu Chiew and Tea Leaf Smoked Duck in Clay Pot (four person)	

**廚師夏日菜式推介 Chef's Summer Specialties**

仙翁米浸杞子田雞腿	\$328
Simmered Frog Legs with Corn Cockle and Wolfberry	
滬式蒸馬友	\$488
Steamed Threadfin Fish with Huadiao Wine	
蓬萊仙境 (兩位用冷菜拼盤)	\$338
煙燻日本蛋、冰鎮蜆子皇、涼伴烏筍、花雕醉雞	
Assorted Cold Platter	
Smoked Japanese Egg, Chilled Razor Clams, Chilled Green Bamboo Shoot, Drunken Chicken	
話梅小番茄	\$138
Marinated Baby Tomatoes with Dry Plums	
黃金蓮藕片	\$138
Marinated Sliced Lotus Root with Pear, Red Dragon Fruit Juice and Gold Leaf	
豆腐乳涼伴鮮魷魚	\$198
Marinated Squids with Fermented Bean Curd	
鮮杞子九年蘭州百合	\$198
Fresh Wolfberry with Nine Years Lily Bulbs	
酒糟鮑魚 (兩隻)	\$238
Marinated Abalone with Wine Lees (two pieces)	
Simmered Frog Legs with Corn Cockle and Wolfberry	
芥末蜆子皇	\$388
Celery and Razor Clams with Mustard Sauce	