

時令雲南野菌菜式推介 Yunnan Fungus Specialties

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| 雞油菌豆板酥   | \$168 |
| Chanterelles Mushroom with Broad Bean Paste                                  |       |
| 豆酥雲南野菌   | \$288 |
| Deep-fried Wild Mushrooms with Savory Crisbean                               |       |
| 雲南野菌釀乳鴿  | \$288 |
| Braised Pigeon Stuff with Wild Fungus  |       |
| 鮮松茸蝦脆多士  | \$328 |
| Deep-fried Shrimp Mousse Toast with Matsutake                                |       |
| 油雞縱菌爆羊肉  | \$328 |
| Stir-fried Termite Mushroom with Fillets of Mutton                           |       |
| 老人頭菌炆牛肋骨   | \$598 |
| Braised Beef Ribs with Catathelasma Ventricosum                              |       |
| 牛肝菌和牛粒砂鍋菜飯   | \$488 |
| Porcini Mushroom and Diced Wagyu Beef with Vegetable Rice served in Clay Pot |       |
| 油雞縱菌蔥油伴麵   | \$188 |
| Braised Noodles with Termite Mushroom, Spring Onions and Leeks               |       |

廚師菜式推介 Chef's Autumn Specialties

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| 話梅小蕃茄  | \$138 |
| Marinated Baby Tomatoes with Dry Plums   |       |
| 桂花糖蓮藕  | \$138 |
| Marinated Sliced Lotus Root with Pear, Red Dragon Fruit Juice and Gold Leaf          |       |
| 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)                    |       |
| 酒糟鮑魚 (兩隻)  | \$238 |
| Marinated Abalone with Wine Lees (two pieces)  |       |
| 龍井煙燻河鰻 (兩件)  | \$268 |
| "Long-Jing" Tea Leaf Smoked River Eel (two pieces)                                   |       |
| 蓬萊仙境 (兩位用冷菜拼盤)   | \$338 |
| 龍井煙燻蛋、冰鎮蚶子皇、涼伴烏筍、花雕醉雞  |       |
| Assorted Cold Platter  |       |
| Smoked Duck Egg, Chilled Razor Clams,<br>Chilled Green Bamboo Shoot, Drunken Chicken |       |