

廚師冬季煲仔美饌 Chef's Recommendations for Winter Season

	HK\$港幣
古法紅燒山瑞	\$1,238
Braised Softshell Turtle in Classic style	
枝竹雙冬扣羊腩	\$488
Braised Mutton Brisket with Bean Curd Sticks and Mushrooms	
豬肝紅蔥頭美國生蠔煲	\$488
Braised U.S. Oysters with Pork Liver and Red Onions in Clay Pot	
雙冬甲魚炆清遠走地雞	\$488
Braised Softshell Turtle with Chicken, Mushrooms and Bamboo Shoots	
自家製子薑梅子鵝	\$388
Stewed Goose with Young Ginger and Preserved Plums	
花膠筒冬菇炆雞球煲	\$388
Braised Fish Maw with Chicken Fillets and Mushrooms in Clay Pot	
菊花燴五蛇羹	(四至六位用) \$428
Five Snakes Soup in Classic Style with Chrysanthemum	(4 to 6 Persons)
花雕酒醉雞窩	(四至六位用) \$308
Braised Chicken with Chinese Rice Wine	(4 to 6 Persons)
紅棗陳皮炆牛肋骨煲	\$258
Braised Beef Ribs with Red Dates and Dried Mandarin Peel served in Clay Pot	
香芋臘味粒煲仔飯	\$258
Baked Clay Pot Rice with Taro and Diced Preserved Meat	
黑松露甜粟米鮮菌煲仔飯	\$258
Baked Clay Pot Rice with Black Truffle, Sweet Corn and Mushrooms	
啫啫蝦乾日本黑豚肉芥蘭	\$168
Sizzling Chinese Kale with Dried Shrimps and Japanese Pork Fillets	
拍蒜豬油渣生炒菜心	\$138
Wok-fried Choi Sum with Mashed Garlic and Lard	

另加一服務費。All prices are subject to 10% service charge.

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