



### 脆皮龜苓膏

Crispy Chinese Herbal Jelly  
港幣HK\$108



### 古法炆牛肋骨

Braised Beef Ribs with Turnips  
港幣HK\$488



### 焗釀鮮蟹蓋

Baked Crab Meat with Onion  
served in Crab Shell  
港幣HK\$278

如果您有任何食品過敏，請您告知我們。  
Please let us know if you have any food allergy.



## 主廚季五周年精選菜單 Chef Month 5th Anniversary Menu

浙江海蜇絲、金陵乳豬件、山楂蝦球、肉崧脆茄子  
Jelly Fish tossed with Spring Onion and Sesame Oil, Barbecued Suckling Pig,  
Sautéed Prawns in Hawthorn Sauce, Braised Eggplant with Minced Meat

松茸螺頭燉雞  
Double-boiled Chicken Soup with Matsutake Mushroom and Whelk

焗釀鮮蟹蓋  
Baked Crab Meat with Onion served in Crab Shell

鮮百合蘆筍炒斑球  
Sautéed Garoupa Fillet with Fresh Lily Bulbs and Asparagus

古法炆牛肋骨  
Braised Beef Ribs with Turnips

金葉庭炒飯  
Golden Leaf Fried Rice

脆皮龜苓膏  
Crispy Chinese Herbal Jelly

配本土特色氣泡茶乙杯  
A complimentary glass of locally-produced sparkling tea

每位港幣\$988 per diner

另收加一服務費  
Subject to 10% service charge

