



冬季精選菜式 *Chef Wong's Winter Specials*

每位 *Per Person*

[D][P] 黑瑪卡杞子遼參燉羊湯

\$268

Double-boiled Lamb Leg Soup with Maca, Wolfberry and Sea Cucumber

例牌 *Standard Portion*

[D][N][P] 古法雙冬炆蝴蝶羊腩

\$588

Stewed Lamb Brisket with Mushrooms and Winter Bamboo Shoot

[D] 鮮沙薑生焗南非鮑魚雞煲

\$468

Baked South African Abalone and Chicken with Ginger in Clay Pot

[D][N][P] 雲南珍菌焗鴿皇

\$308

Braised Pigeon with Morels, Porcini and Matsutake Mushrooms

[D][N][P] 金瑤臘味糯米飯

\$238

Fried Glutinous Rice with Assorted Preserved Air-dried Meat and Conpoy

廣東煲仔飯推介 *Clay Pot Rice Specials*

需時三十五分鐘 *Please allow 35 minutes for preparation*

例牌 *Standard Portion*

[D][P] 梅菜虎蝦乾茶美豚腩飯

\$258

Clay Pot Rice with Kagoshima Chamiton Pork, Dried Tiger Prawn & Preserved Vegetable

[D][P] 鵝肝潤腸紅棗滑雞飯

\$248

Clay Pot Rice with Chinese Goose Liver Sausage, Chicken Fillet and Red Dates

[D][N] 油鴨臘味飯

\$238

Clay Pot Rice with Assorted Preserved Air-dried Meat



廚師精選 *Chef's Recommendation*

B – Contains Beef 含牛肉

D – Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P – Contains Pork 含豬肉

V – Vegetarian 素菜

如果你對某些食物敏感，請告知服務人員

Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*