



黃師傅冬季精選菜式  
*Chef Wong's Winter Specials*

例牌 *Standard Portion*

[N][D][P]板栗紅燒鹿兒島茶美豚腩煲 <i>Baked Kagoshima Pork Belly with Chestnut</i>	408
[N][D][B][P]石鍋照燒和牛面頰肉 <i>Grilled Wagyu Beef Cheek in Teriyaki Sauce</i>	368
[N][D][P]蝦皇醬野菌炒龍躉球 <i>Wok-fried Garoupa Fillet with Wild Mushrooms in Shrimp Sauce</i>	248
[N][D]南非鮑魚沙薑鮮雞煲 <i>Baked Chicken and South African Abalone with Ginger and Salt in Clay Pot</i>	388
[N][D][P]生炒臘味糯米飯 <i>Fried Glutinous Rice with Preserved Chinese Sausage</i>	238

冬日廣東煲仔飯推介  
*Clay Pot Rice Specials*

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

兩位用 *For Two Persons*

[N][D]油鴨臘味飯 <i>Chinese Preserved Duck and Sausage Rice in Clay Pot</i>	268
[N][D][P]鵝肝腸滑雞飯 <i>Chinese Goose Liver Sausage and Chicken Fillet Rice in Clay Pot</i>	248
[B][D]陳皮香茜和牛肉餅飯 <i>Minced Wagyu Beef with Tangerine Peel and Parsley Rice in Clay Pot</i>	308



廚師精選 *Chef's Recommendation*

[B] 含牛肉 *Contains Beef*

[D] 含奶製品 *Contain Dairy Products*

[V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts*

[P] 含豬肉 *Contains Pork*

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*