

美味動人、廚藝用心

## 田亲见的中华级!

冰鎮醉鮑魚伴子薑溏心皮蛋 Drunken Abalone with Thousand Years Eggs & Ginger Pickle

糖瓏果響螺鮮雞養生爵士湯 Double Boiled Chicken Soup with Melon and Conch

狀元紅雞油蒸斗門海花竹蝦
Steamed King Prawn with Aged ShaoXing Wine and Fragrant Chicken Oil

北海道帆立貝炒拌脆炸鮮奶

Stir Fried & Deep Fried Fresh Milk with Japan Hokkaido Scallop

鍋燒京蔥爆炒蘇格蘭蟶子皇 Wok Seared Razor Clam with Beijing Spring Onion

古法生炆深海金花尾龍躉翅

Braised Giant Grouper Fins with Pork Bellies, Mushroom & Bean Curd Stick

山珍羊肚菌杞子泡浸津菜膽

Fresh Yunnan Morel Mushrooms & Baby Chinese Cabbage in Supreme Broth

瓦罉焗嫩滑醬油黃油龍崗雞

Baked Chicken with Sweet Soy Sauce in Claypot

美味廚飄香荷葉飯

Fried Rice with Abalone Sauce Wrapped with Lotus Leaf

陳皮蓮子百合紅豆沙糖水

Red Bean Sweet Soup with Dried Mandarin Peel, Lotus Seed and Dried Lily

II May 12位pax \$6,888 6位pax \$3,988

另收10%服務費 Subject to 10% Service Charge