

本月美酒 Wine of the Month

Sparkling Wine

Bodega Vino die Poetic Prosecco, Italy \$328

White Wine

Grove Mill, Sauvignon Blanc, New Zealand \$328

Red Wine

Terrassa, Malbec, Argentina \$328

折扣優惠不適用於葡萄酒

Discount offer not apply for above wine items

迎冬美食精選 Winter Specialties Menu

古法雙冬鮮羊腩煲 \$888
Braised Lamb Brisket, Bamboo Shoots, Beancurd Sheets, Mushrooms

北蕙紅棗蒸甲魚 \$488
Steamed Softshell Turtle, Assorted Chinese Herbs, Fungus

黃金奶油煎羅氏蝦 \$488
Pan-fried Giant River Prawn, Cream, Salty Egg Yolk Sauce

山珍醬京蔥燒海參 \$468
Braised Sea Cucumber, Yunnan Termite, Fungus, Mushrooms Sauce

四寶釀水鴨 \$458
Braised Boneless Duck, Abalone, Chestnut, Bamboo Shoots, Fungus

蜜餞人蔘煎白鱈柳 \$368
Pan-fried Eel Fillet, Ginseng, Taro, Honey Sauce

錦繡鴛鴦雞 \$328
Pan-fried Silky Fowl, Frog Legs, Asparagus, Pumpkin, Indian Almond

盤龍百花釀茄子 \$248
Braised Eggplant, Shrimp Mousse, Black Bean Sauce

菜式含有豬肉成份。以上價目均以港元計算，需另收加一服務費。
Dishes might contain Pork. All prices are in Hong Kong dollars and are subject to 10% service charge.
閣下如對某種食物出現過敏反應，請於確定菜式前知會我們。
If you have any food allergies or concerns, please inform us prior to menu confirmation.