



新經典系列 The New Tradition Series

	HK\$
中庭一品薈萃 (每位) Signature Appetizer Trio (per person) 鹽焗鮮鮑魚、走地醉雞、涼拌蜜荳蟲草花 Wok-fried Salt-Ginger Abalone Drunken Yellow Chicken Ballotine with Daikon Pickle Tossed Cordyceps and Honey Beans with Sesame Oil	108
螺片白玉紅菜湯 (每位) Beetroot Soup with Sea Conch and Winter Melon (per person)	98
脆菇桂花鰻魚 Deep-Fried Eel and Mushroom with Osmanthus Sauce	288
香蔥烤油甘魚鮫 Deep-fried Hamachi Kama with Spring Onion (Cooking Time: Approximate 30 minutes/ 烹調時間約 30 分鐘)	288
荷香富貴鴿 (每隻) Puff Pastry Pigeon and Yunnan Preserved Vegetables in Lotus Leaf (Whole) (Cooking Time: Approximate 30 minutes/ 烹調時間約 30 分鐘)	198
蒸釀羊肚菌 (素) Steamed Morels stuffed with Bean Curd (V)	188
慢煮豚肉腩 Slow Cooked Pork Belly with Preserved Vegetables	158
香煎野菌荷包麵 (半打) (素) Pan-fried Crispy Noodles with Wild Mushrooms (Half Dozen) (V)	148
(素) 素食好介紹 (V) Vegetarian Specialties	

茗茶或水 Chinese Tea & Water HK\$22 每位 per person
另加一服務費 Prices are subject to 10% service charge