



冬至菜譜
WINTER SOLSTICE SET MENU

蔥油紅海蜇頭、口水汁豬腳仔、花雕乳鴿、香醋花膠凍
Chilled jellyfish with spring onions in soy sauce
Marinated pork knuckles with chilli oil and peanut sauce
Marinated pigeon in Chinese yellow wine
Chilled fish maw jelly with black vinegar

桂花汁琵琶虎蝦窩巴
Deep-fried prawn with osmanthus sauce on rice crust

陳皮水鴨燉花膠湯
Double-boiled duck soup with fish maw and mandarin peel

香芒汁元貝皇
Pan-fried Hokkaido scallop in mango mayonnaise

金菜脯肉六頭鮑魚
Braised 6-head abalone with pork belly and preserved vegetable

濃雞湯黃耳素千層
Poached dried bean curd with yellow fungus in chicken stock

桂花怡香露水晶湯圓
Sweetened glutinous rice with Osmanthus and coconut milk

芝麻軟滋、紅梅脆香餅
Chilled sesame dumpling
Baked pastry with raspberry

每位 HK\$ 1,388 per guest

如閣下對任何食物有敏感或要求，請於點餐時聯絡當值之服務員。
If you have any concerns regarding food allergies, please inform your server upon placing your order.
另附設加一服務費。

The price is subject to a 10% service charge.
菜式食材有可能受季節或供應影響而有所更改。
All menu items are subject to change according to seasonality and availability.