

時令廚師推介

	Seasonal Chef Recommendations		
油 燜 茭 É Braised Ziza			\$148
茭白紅烤 Braised Pork	E 内 煲 c Belly with Zizania Latifolia		\$168
茭白絲炒 Stir-fried Sh	> <mark>鱔 糊</mark> redded Eel with Zizania Latifolia in Brown Sauce		\$268
豆瓣莧菜 Chinese Spir	nach filled with Salted Board Bean		\$138
金銀蛋芹 Salted Duck	菜 Eggs & Preserved Eggs with Chinese Spinach		\$158
乾迫胡林 Stir-fried Wi	d 蝦 nite Pepper Prawns		\$238
古法蒸馬 Steamed Thi	友 readfin fish with Sliced Pork and Shredded Mushroom		\$238
化皮乳泵 Roasted Suc	才(例) kling Pig (Regular)		\$228
點心甜品 Dim Sum			9
蘋果叉烤 Baked Barbe	是酥 (2件) ccue Pork with Apple Puffs (2 pcs)		\$60
咸水角 (3 Deep-fried (3件) Glutinous Rice Dumplings (3 pcs)	63	\$60
雪山杏汁 Baked Swee	包 (3件) t Almond Buns (3 pcs)		\$60
芒果布甸 Mango Pudd			\$48