

新春廚師推介  
*Chinese New Year Chef's Recommendations*

	例牌 <i>Standard Portion</i>
[D][N][P] 大吉大利 (髮菜蠔豉大利柱甫) <i>Braised Dried Oyster with Dried Blackmoss and Conpoy</i>	388
[D][P] 竹報平安 (金腿竹笙蟹肉扒豆苗) <i>Braised Pea Sprout with Conpoy, Yunnan Ham and Bamboo Pith</i>	368
[D][N][P] 橫財就手 (南乳生菜豬手) <i>Braised Pork Knuckle with Lettuce in Red Bean Curd</i>	328
[D][N] 風生水起 (鮑魚撈起) 另加 \$580 龍蝦 1 隻 <i>Lo Hei</i> <i>(Abalone, Shredded Carrot, Shredded Cucumber, Shredded Purple Cabbage, Pickled Ginger, Shredded Fried Taro, Celtnose and Crisp Fritter)</i> <i>(Additional \$580 for One Lobster)</i>	338
[D][N] 龍馬精神 (露筍榆耳馬蹄炒蝦球) <i>Wok-fried Prawns with Asparagus, Diced Water Chestnut and Elm Fungus</i>	368
	每位 <i>Per Person</i>
[D][N][P] 吉祥如意 (鮑汁、鮑魚、花膠、遼參、鵝掌、花菇) <i>Braised Abalone, Dried Fish Maw, Sea Cucumber, Goose Web and Japanese Mushrooms with Abalone Sauce</i>	688

*B – Contains Beef* 含牛肉

*D – Contain Dairy products* 含奶製品

*N – Contains Nuts* 含乾果

*P – Contains Pork* 含豬肉

*V – Vegetarian* 素菜

如果你對某些食物敏感，請告知服務人員

*Please make your server aware of any food allergies.*

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*