



京花軒  
GOLDEN  
FLOWER

## 清潤養生佳宴

即日起至2019年5月31日  
星期三至星期一下午6時至晚上10時30分

春回大地，正是滋潤養生的好季節。

各種當造蔬菜爭相長出嫩芽，比拼爽甜翠綠，當中翠嫩清香的菠菜、香椿苗和春筍衣甘甜爽口，再配搭肉厚味鮮的貴妃蚌、桂花魚、鮮蟹和山酥鴨來烹調一系列營養豐富的菜式，正好為您在濕氣濃重的春天，送上一場清潤的美味享受。





# 時令精選

## Seasonal Specialties

		MOP
<b>冷菜類</b>	<b>Cold Appetizers</b>	
香椿苗涼拌法國兔絲	Chinese toon tossed with shredded rabbit and sesame oil	180
薑蓉菠菜伴燜春筍衣	Braised bamboo shoots and spinach served with minced ginger	160
<b>湯類</b>	<b>Soup</b>	
雲腿蟲草花燉獅子頭	Double-boiled pork meatball with Yunnan ham and cordyceps flower	160
<b>熱菜類</b>	<b>Hot Dishes</b>	
白灼茭白筍伴貴妃蚌	Poached wild rice stem and fresh clams served with soy sauce	390
犀浦煎燒香辣桂花魚	Pan-fried mandarin fish in spicy sauce, "Xipu style"	320
漳茶熏桃仁銀山酥鴨	Sichuan tea smoked Irish duck with walnuts	190
蟹肉蝦粒炒雪山雞蓉	Stir-fried minced chicken tofu with crabmeat and shrimp	160
<b>甜品</b>	<b>Desserts</b>	
燕窩忌廉糖炒青豆泥	Green bean cream paste with bird's nest	380