

# 時令精選

## SEASONAL SPECIALTIES

	MOP
脆皮乳豬件配晶鑽魚子醬 Barbecued suckling pig with Kristal Caviar	588
龍井茶燻肘子 Smoked sliced pork knuckle with dragon well tea	200
白蘆筍豆芽炒鹹鮮海斑 Wok-fried preserved grouper fillet with white asparagus, bean sprout and preserved vegetable	360
銀蝦醬通菜炒風乾和牛肉 Wok-fried water spinach with dry-aged wagyu and shrimp paste	290
春筍韭菜香煎魚滑吊片 Wok-fried sliced fish cake with dried squid, spring bamboo shoot and chives	290
薑芽話梅焗肉排 Wok-fried pork ribs with ginger bud and preserved plums	280
濃魚湯萵筍水晶粉皮 Stewed celtuce with green bean crystal noodles in seafood stock	200

所有價目須另加10%服務費 All prices are subject to 10% service charge