



夏日時令推介

SUMMER SEASONAL RECOMMENDATIONS

燒椒香草醬涼拌墨魚 (仟國水產)

Local Cuttlefish, Peppercorn, Basil Sauce, Chilled

【選用西貢榕樹澳養殖墨魚 Cuttlefish Captivated at Yung Shue O, Sai Kung】

例 regular
\$168

冰花梅醬鹽水銀山鴨 (悅和醬園)

Silver Hill Duck, Yuet Wo's Plum Sauce, Marinated

例 regular
\$188

東星斑海皇冬瓜湯 (O-Farm)

Leopard Coral Garoupa, Scallop, Crab Meat, Yunnan Ham,
O-Farm's Winter Melon, Double-Boiled

【選用粉嶺有機田園冬瓜 Organic Winter Melon Captivated at O-Farm's, Fanling】

每位 per person
\$228

干巴菌醬爆本地原隻龍蝦 (聯記號 · 仟國水產)

Local Lobster, Wild Mushrooms, Wok-Fried

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

例 regular
(約一斤
around 1 catty)
\$868

菌汁鮮牛肝菌扣原隻 4 頭鮑魚 (聯記號)

Whole Abalone (Four-Head), Fresh Porcini, Winter Melon, Chinese Water Chestnut,
Mushroom Sauce, Braised

每位 per person
\$398

蝦膏自家製豆腐帶子蝦球煲 (公和荳品 · 南丫島漁村)

Prawn, Scallop, Shrimp Paste, Egg, Homemade Kung Wo's Tofu, Braised in a Clay Pot

例 regular
\$408

海味魚湯浸冬瓜 (O-Farm · 南丫島漁村)

Fanling Organic Winter Melon, Lamma Island Dried Shrimp, 15-Year Aged Dried
Tangerine Peel, Conpoy, Fish Broth, Simmered

【選用粉嶺有機田園冬瓜 Organic Winter Melon Captivated at O-Farm's, Fanling】

例 regular
\$308

香醋西班牙黑豚肉排 (悅和醬園)

Iberico Pork Rib, Yuet Wo's Aged Vinegar, Wok-Fried

例 regular
\$268

公和淡豆漿芝麻凍糕 (公和荳品)

Kung Wo's Soya Milk, Sesame Pudding, Chilled

四件 four peices
\$58

如閣下有任何食物敏感或欲選用素菜上湯，請與我們的服務員聯絡。

Please inform your server if you have any food allergies, dietary restrictions or if you prefer a vegetarian-based stock in your dish.

食物或會因應季節變化及供應而改變，請向餐廳查詢最新菜單。

All menu items are subject to change according to seasonality and availability. Please contact the restaurant for the latest menu.

所有價目以港幣計算並需另加一服務費及茶芥。

All prices are in Hong Kong dollars and subject to 10% service charge and tea charge.

