



## 盛夏旬味

# SUMMER SEASONAL SAVOUR

2026年7月1日至8月31日供應 Available from 1 July to 31 August 2026

### 花膠海皇雲腿冬瓜湯

Fish Maw, Crab Meat, Australian Scallop, Yunnan Ham, Shrimp, Lotus Seed, Wax Gourd, Supreme Broth, Double-Boiled

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

每位 per person  
\$268

### 蘋果肉桂三蔥焗銀鱈魚

Black Cod, Apple, Cinnamon, Spring Onion, Shallot, Onion, Baked

例 regular  
\$488

### 橙香蟹皇醬酥香軟殼蟹伴炸饅頭

Soft-Shell Crab, Bun, Egg, Crab Roe, Deep-Fried

每位 per person  
\$128

### 鮮魚湯本地勝瓜浸芙蓉白玉

Homemade Australian Scallop Egg Puff, Local Angled Loofah, Aged Tangerine Peel, Black Tree Fungus, Wolfberry, Fish Broth, Simmered

每位 per person  
\$98

### 子薑蘭度炒本地新鮮牛頸脊

Local Fresh Beef Chuck Flap, Young Ginger, Chinese Kale, Stir-Fried

例 regular  
\$348

### 自家製蜜梨醬炆本地黑豚肉

Boneless Local Pork Rib, Sweet and Sour Pear Sauce, Braised

例 regular  
\$268

## 佳釀配搭 WINE PAIRING

### 香檳 Champagne

Laurent Perrier, La Cuvée, Tour-Sur-Marne, France, NV

<u>Glass</u>	<u>Bottle</u>
\$225	\$900

### 白酒 White Wine

Martinborough Vineyard, Te Tera, Sauvignon Blanc, Martinborough, New Zealand, 2024

\$145	\$580
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### 紅酒 Red Wine

Pio Cesare, Barolo, Piemonte, Italy, 2021

\$320	\$1280
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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 allergies, dietary restrictions or if you prefer a vegetarian-based stock in your dish

所有價目以港幣計算並需另加一服務費和每位港幣 33 元茶芥

All prices are in Hong Kong dollars and subject to a 10% service charge, along with a HKD33 tea charge per person

