



尋味秋時 *Savour the Essence of Autumn*

涼拌胡麻蒿筍 Chilled shredded celtuce with sesame sauce	\$128
花膠五蛇羹 (每位) Braised five snake soup with fish maw (per person)	\$198
啫啫芥蘭煲 Sautéed Chinese kale with shrimp paste and garlic in claypot	\$198
臘味崧扒豆苗 Braised pea shoots with diced Chinese preserved meat	\$228
蓮藕炒爽菜 Sautéed lotus roots with fungus, lily bulbs and Chinese yam	\$248
栗子乾蔥雞煲 Braised chicken fillets with chestnuts and shallot in claypot	\$248
香芋南瓜油鴨煲 Braised Chinese preserved duck with taros and pumpkins in claypot	\$258
黑白蒜薑蔥魚雲煲 Braised fish heads with black garlic, ginger and scallions in claypot	\$308
胡椒蘿蔔清湯牛坑腩 Beef brisket with turnips and white pepper in clear broth	\$328
鐵板黑椒煎釀鯪魚 Sizzling dace fish stuffed with minced pork	\$348
花雕雞油蒸波士頓龍蝦伴陳村粉 (原隻) Steamed Boston lobster with Chencun rice noodles in chicken oil and Huadiao wine	\$428
栗蓉焗西米布甸 (每位) Baked custard pudding with sago and chestnut paste (per person)	\$88

推廣期由二零二六年九月二十八日至十一月二十九日
Promotion period from 28 September to 29 November 2026

另收加一服務費
Subject to 10% service charge