

BEGINNING SPRING

春光作序，萬物和鳴



春季推介

高筍絲拼海蜆 **\$168**
Mixed Stem Lettuce with Jelly Fish

香煎韭菜肉餅(6件) **\$208**
Pan Fried Chinese Leek Cakes

上湯豬潤浸時菜 **\$238**
Poached Vegetables with Pork Liver in Superior Soup

金銀鹹肉春菜煲 **\$218**
Clay Pot Cooked Spring Vegetable with Fresh and Salted Pork

蝦子柚皮鵝掌 **\$368**
Braised Goose Web with Shrimp Roe and Pomelo Peel

腐皮燴炒時令菜 **\$168**
Stir-fried Tofu Skin with Shanghai Bok Choy

豉汁梅子蒸白鱈 **\$368**
Steamed Eel with Plum and Black Bean Sauce

預定菜單

鮮鮑片涼拌馬家溝芹菜 **\$158**
Cold Tossed Fresh Abalone Slices with Majiagou Celery

淮山紅棗春菜煲豬肘 **\$680**
Pork Hock Stewed with Yam, Red Dates, Spring Vegetable in Clay POT

山藥紅棗雞翅煲(四兩翅) **\$1680**
Braised Shark's Fin in Chicken Soup with Chinese Yam and Red Date
(4 Tales/serving)



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