

初春淮揚美饌

A Culinary Tour of Huaiyang Spring Delights



百合素翅炒蛋白

Sautéed Egg White with Fresh Lily Bulb and Vegetarian Shark's Fin

天津板栗紅燒豬手

Braised Pork Knuckle with Chestnut

茨菇鮑脯童子雞

Fried Spring Chicken with Arrowhead and Diced Abalone

荷塘春色桂花魚

Steamed Mandarin Fish in Lotus Leaf

金絲七彩春餅

(鮑魚、海參、花膠、香菇、韭菜、銀芽、薑芽)

Pancake with Seven Treasures in Julienne

(Abalone, Sea Cucumber, Fish Maw, Mushroom, Chive, Bean Sprout, Young Ginger Shoot)

\$168

\$198

\$268

\$328

\$280

水芹浸咸腳圈豬肺

Brine Pork Knuckle and Pork Lung with Chinese Celery

酸湯春筍牛坑腩

Stewed Beef Brisket with Pickled Cabbage and Bamboo Shoot

八寶辣醬炒蜆子

Fried Razor Clam with Eight-Preciousness Hot Sauce

草頭鑲白汁鮰魚

Braised Longsnout Catfish in Chicken Consomme

\$188

\$228

\$298

\$328

另收加一服務費 Subject to 10% service charge