



盛夏淮揚饗宴

Huaiyang Summer Gastronomic Feast



花雕酒糟四寶



濃湯金華魚卷



雪菜筍絲蒸貴妃蚌



豆酥蒸銀鱈魚



濃蝦湯絲瓜浸河蝦

花雕酒糟四寶

Abalone, Goose Liver, Prawn and Edamame
Marinated with Huadiao

\$220

濃湯金華魚卷 (東星斑 / 桂花魚)

Fish Roll with Jinhua Ham in Chicken Consomme
(Leopard Coral Trout / Mandarin Fish)

\$698/

\$338

蟹肉冬茸羹 (每位)

Winter Melon Soup with Crab Meat and
Dried Scallop (per person)

\$68

雪菜筍絲蒸貴妃蚌 (四隻)

Steamed Queen Clam with Pickled Cabbage and
Shredded Bamboo Shoot (4 pcs)

\$280

鮮淮山鹹肉炒蝦球

Stir-fried Prawn with Fresh Chinese Yam,
Salted Pork and Black Fungus

\$268

蘆蒿白玉菇炒鮑魚

Stir-fried Abalone with Artemisia,
White Beech Mushroom and Dried Shrimp

\$188

豆酥蒸銀鱈魚

Steamed Cod Fish with Fried Soybean

\$248

蔥燒番茄牛腩

Braised Beef Brisket with Tomato

\$188

濃蝦湯絲瓜浸河蝦

Chinese Squash and River Prawn in Shrimp Bisque

\$158

江南乾煸小炒肉

Sautéed Pork Fillet with Hangzhou Chili

\$128

另收加一服務費 Subject to 10% service charge