

## 秋季特選 AUTUMN MENU

龙虾带子泡枸杞面 Poached Lobster, Scallops and Wolfberry Noodles in Lobster Broth	Per Person	\$38
韭皇秋耳炒猪颈肉 Sautéed Pork Collar with Fungus and Yellow Chives	Per Portion	\$38
烧汁香煎莲藕饼 Pan-fried Lotus Root with Seafood Paste in Teriyaki Sauce	Per Portion	\$38
芋头冬菇香鸭煲 Stewed Yam with Roasted Duck and Black Mushrooms in Casserole	Per Portion	\$38
松露酱芦笋炒雪鱼柳 Stir-fried Cod Fish with Asparagus and Truffle Sauce	Per Portion	\$42
胜瓜蛋白炒带子 Sautéed Scallops with Angel Loofah and Egg White	Per Portion	\$42
香港腊味炒芥兰 Sautéed Assorted Preserved Meats with Kai Lan	Per Portion	\$52
葱爆鱼鳔鲜虾煲 Wok-fried Live Prawns and Fish Maw with Spring Onions in Casserole	Per Portion	\$52

## 秋季点心 AUTUMN DIMSUM

瑶柱鲍鱼鸡窝包 Steamed Prawn and Chicken Buns with Baby Abalone	Per portion	\$9
虫草花汤牛肉球 Steamed Beef Balls with Aweto Flowers	Per portion	\$9
金沙炸虾丸 Deep-fried Prawn Balls with Salted Egg Yolk Paste	Per portion	\$9
雪菜鸭松芋角 Deep-fried Yam Puffs with Shredded Duck and Preserved Vegetables	Per portion	\$9