

## BY JEREME LEUNG

## 春季推广菜单 SPRING SPECIALITIES 4 March to 31 May 2024

APPETISER 海胆瑶柱马兰头石榴球 (GF) Crystal Dumpling stuffed with Sea Urchin, Conpoy & Wild Vegetables "Ma Lan Tou" 百香果丸子蚕豆甜虾脆盏 Japanese Sweet Shrimp with Broad Bean & Passion Fruit Pearls in Crispy Shell	38
创意烧味 BBQ CREATION 青葱鲜花椒白切鸡 (A) (Half/Whole) Steamed Chicken with Spring Onion & Sichuan Green Pepper	42/80
特色汤品 SOUP 春笋螺头炖老鸭汤(每位) (A)(GF)(P) Double-boiled Duck Soup with Sea Conch & Spring Bamboo Shoots (Per Person) 菠菜蟹肉瑶柱燕窝羹(每位) (A)(P) Braised Bird Nest Soup with Spinach, Crab Meat & Conpoy (Per Person)	28 58
<b>厨师主菜</b> MAIN DISH 豌豆鲍鱼红烧肉(A)(P) Braised Pork Belly with Abalone & Green Peas 蚕豆农家烧年糕膏蟹(A)(P) Farm Style Braised Crab with Rice Cakes & Broad Beans 香椿酱马草蛋炒北海道带子 Stir-fried Hokkaido Scallop with Napier Eggs & Homemade Toona Sauce 樱花虾香椿酱墨鱼滑伴天使面(每位) (A)(P) Capellini with Cuttlefish Cake, Sakura Shrimp & Homemade Spicy Toona Sauce (Per Person)	108 138 88 26
<b>南北点心</b> DIM-SUM 绿茶地衣韭菜饺(3 件) (P) Steamed Green Tea Dumpling with Lichens & Chives (3 Pieces) 豆干马兰头艾草包子(3 件) (V) House Specialty Steamed Mugworts Buns with Wild Vegetables "Ma Lan Tou" & Dried Beancurd (3 Pieces)	15 15
甜品诱惑 DESSERT 焦糖绿茶奶冻伴椰糖椰丝青团(每位) Caramel & Green Tea Panna Cotta serve with Coconut Glutinous Rice Dumpling stuffed with Palm Sugar (Per Person)	15