

粤见春味

SEASONAL SPECIALITIES
SPRING FLAVOURS

汤 SOUP

鲜枇杷鲟龙鱼筋炖走地鸡 68
Double-Boiled Chicken Soup with Sturgeon Tendon & Fresh Loquat 每位 per person

主菜 MAIN

金雀花珊瑚炒官燕 98
Scrambled Bird's Nest with Hokkaido 3.6 Milk, Alaskan King Crab & Scotch Broom

白胡椒苹果丝瓜焖海虾 68
Simmered King Prawn with Apple Luffa & White Pepper

虾籽鲜鱼肚焖春笋 88
Braised Fish Maw with Bamboo Shoots & Dried Shrimp Roe

金不换豆酱花蛤焖绿茄子 68
Braised Green Eggplant with Clams, Basil & Fermented Bean Paste

饭 RICE

香椿和牛熊猫笋炒饭 88
Wagyu Beef Fried Rice with Chinese Toon & Green Bamboo Shoots