

2024 冬季饌选·飏
Winter Banquet · Yáng
每位 1380 元 (不含 10%服务费)
RMB1380/Per Person
(All prices are subject to 10% service charge)

六小碟

Six Small Dishes as Appetizers

黑糖虫草花

Deep-fried Cordyceps Flower with Brown Sugar and Sichuan Pepper

壹零贰辣酱

102 Housemade Chilli Sauce

蛭子皇捞喜

Mixed Arctic Clam with Crispy Taro

京都熏鲳鱼

Deep-fried Pomfret Fish in Caramelized Yellow Wine Sauce

沙姜土猪肚

Pork Tripe with Sand Ginger

豆豉银鱼仔

Deep-fried Whitebait with Fermented Black Beans

翡翠琼白玉

Steamed Chawanmushi with Scallops and Ginkgo Nuts

豉苏仙子鱼

Stir-fried Croaker with Shiso Soybean Paste

燕窝鹧鸪粥

Francolin Congee with Bird's Nest and Ham

鲜白子戈乍

Gwo zaa with Shirako

回鱼肚鹅掌

Braised Fish Maw with Goose Web

生蚝羊腩煲

Stewed Goat Belly with Oysters in Satay Sauce

瑶柱扒菠菜

Sauté Spinach with Minced Chicken

招牌咕嚕肉

Signature Sweet and Sour Pork

清润爵士汤

Double-boiled Honeydew Melon Jazz Soup

桶子油鸡

Barrel-Steamed Chicken in Oil

腊味煲仔饭

Claypot Rice with Preserved Sausage from Guangdong

姜汁撞奶

Ginger Milk Curd

黑芝麻卷

Black Sesame Rolls

枣茸核桃糕

Walnut and Red Date Cake

冰花凤凰球

Crystal Flower Phoenix Ball