

谭师傅时令菜式

Chef Tam Seasonal Dishes

芥末伴日本角螺片	mop
Poached fresh sliced sea conch with whole-grain mustard sauce	680
生菜包海鲜松	260
Wok-fried diced seafood served with fresh lettuce	
川贝陈皮雪梨炖猪腱 (每位)	200
Double-boiled pork shin soup with chuan bei, dried tangerine peel and pear (per person)	
姜汁芥兰远炒斑球	680
Wok-fried grouper fillet with kale and ginger jus	
酸菜煮黄鱼柳	520
Yellow croaker fillet and mustard green pickle in fish broth	
大豆芽炒桂花虾丝	320
Stir-fried shrimp and soy bean sprouts with egg	
新鲜有机松本茸火腿蒸鸡 (半只)	320
Steamed chicken with organic matsumoto mushroom and ham (half)	
鲜茄安格斯牛肉煮滑蛋	260
Fried Angus beef fillet with tomato and egg	
鲍汁百灵菇焖肉眼筋	230
Braised king oyster mushroom with sliced pork rib eye membrane in abalone sauce	
红枣鲜百合炖花胶 (甜品-每位)	280
Double-boiled red dates, lily bulbs and fish maw (dessert – per person)	

所有价目须另加10%服务费 All prices are subject to 10% service charge