

譚師傅時令菜式

Chef Tam Seasonal Dishes

芥末伴日本角螺片	mop
Poached fresh sliced sea conch with whole-grain mustard sauce	680
生菜包海鮮鬆	260
Wok-fried diced seafood served with fresh lettuce	
川貝陳皮雪梨燉豬腱 (每位)	200
Double-boiled pork shin soup with chuan bei, dried tangerine peel and pear (per person)	
薑汁芥蘭遠炒斑球	680
Wok-fried grouper fillet with kale and ginger jus	
酸菜煮黃魚柳	520
Yellow croaker fillet and mustard green pickle in fish broth	
大豆芽炒桂花蝦絲	320
Stir-fried shrimp and soy bean sprouts with egg	
新鮮有機松本茸火腿蒸雞 (半隻)	320
Steamed chicken with organic matsumoto mushroom and ham (half)	
鮮茄安格斯牛肉煮滑蛋	260
Fried Angus beef fillet with tomato and egg	
鮑汁百靈菇燜肉眼筋	230
Braised king oyster mushroom with sliced pork rib eye membrane in abalone sauce	
紅棗鮮百合燉花膠 (甜品-每位)	280
Double-boiled red dates, lily bulbs and fish maw (dessert – per person)	

所有價目須另加10%服務費 All prices are subject to 10% service charge