

譚師傅時令菜式

CHEF TAM SEASONAL DISHES

	mop
潮蓮燒鵝配晶鑽魚子醬 (例牌 / 半隻) Roasted goose with Kristal Caviar (portion / half)	388 / 588
松露蟹肉卷 (兩件) Crispy-fried crab meat and truffle rolls (2 pieces)	180
網油龍蝦丸拼柚子青瓜 (六件) Golden-fried lobster dumplings with lace fat served with pomelo and cucumber salad (6 pieces)	360
官燕鷓鴣粥 Francolin soup with superior bird's nest and greater yam	380
雞油薑粒蒸海斑件 Steamed grouper fillet with chicken grease and ginger	680
酸菜煮黃魚柳 Yellow croaker fillet and mustard green pickle in fish broth	520
南非鮮鮑魚百靈菇燜肉眼筋 Braised South African abalone with king oyster mushroom and sliced pork rib eye membrane	480
松本茸鮮沙薑爆雞件 (半隻) Stir-fried chicken with organic matsumoto mushroom and sand ginger (half)	320
淮山白木耳炒鴨脯 Stir-fried duck fillet with fresh yam and white fungus	280
鮮茄安格斯牛肉煮滑蛋 Fried Angus beef fillet with tomato and egg	260
椰皇官燕薏米燉萬壽果 (甜品-每位) Double-boiled papaya with coconut water, bird's nest and barley (dessert – per person)	280

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