

春風絮語 - 經典粵式美味 WHISPERS OF SPRING CLASSIC CANTONESE DISHES

潮式凍大紅花蟹 880
Chilled spotted sea crab in ChaoZhou style

金銀蒜焗橫琴生蠔 每隻 68
Baked HengQin oyster with garlic Per Piece

頭抽薑蓉紫膠公 480
Marinated fish maw with premium soy and ginger

油鹽水雞油蒸馬友魚 388
Steamed threadfin with chicken oil in salted water

黃芽白炒湖南辣牛肉 250
Stir-fried spicy beef with yellow cabbage

湖南辣椒爆炒魚乾 198
Wok-fried dried fish with Hunan chili peppers

七味鹽香酥鳳尾魚 188
Crispy fried anchovies

紅棗百合蓮子酪 每位 68
Sweetened red dates with lily bulbs and chinese lotus seeds Per Person

茶師推薦 每壺
Tea Master Recommendations Per Pot

桂花鳳梨龍井茶 88
Longjing tea with osmanthus and pineapple

幽蘭雪梨烏龍茶 88
Oolong tea with orchid and snow pear