

追光逐夏 – 解暑葫蘆菜推廣

VIBRANT RHYTHM – GOURD PROMOTION

 醬油日本小脆瓜	88
Marinated Japanese cucumber with soy sauce and chili oil	
潮州涼瓜排骨湯	108
Pork rib soup with bitter melon and dried tangerine peel, Chaozhou style	
懷舊冬瓜粒湯飯	128
Traditional winter melon soup rice with roasted duck, shiitake mushroom, crab meat and shrimp	
豉味煎釀鴛鴦茄瓜	148
Eggplants stuffed with dace fish and black bean sauce	
水瓜香芋鹹豬骨	168
Braised salty pork bone with sponge gourd and taro	
 翠瓜香辣鱔球	198
Roasted eel with zucchini in spicy sauce	

特飲

DRINK

薄荷西瓜茉莉冰茶	68
Iced jasmine tea with watermelon and mint	



追光逐夏 – 五葉神草冬瓜老雞火鍋套餐
**VIBRANT RHYTHM – CHICKEN STOCK WITH WINTER MELON
AND CHINESE HERB HOT POT SET**

五葉神草冬瓜老雞湯底

特級海鮮拼盤

美國雪花肥牛、西班牙黑豚梅花肉片、澳洲和牛池板

茼蒿、時令蔬菜

鮮腐竹

Chicken stock with winter melon and Chinese herb

Deluxe seafood platter

Sliced U.S. boneless short rib, Sliced Ibérico pork shoulder butt,

Sliced Australian Wagyu shank

Celtuce, Seasonal vegetables

Dried tofu skin

兩位 1,188 for two persons