

粤见春味

SEASONAL SPECIALITIES  
SPRING FLAVOURS

**前菜 APPETISER**

桂花蜜树番茄 48  
Chilled Tamarillo with Osmanthus Honey

**汤 SOUP**

鲜枇杷鲟龙鱼筋炖走地鸡 68  
Double-Boiled Chicken Soup with Sturgeon Tendon & Fresh Loquat 每位 per person

**主菜 MAIN**

金雀花珊瑚炒官燕 98  
Scrambled Bird's Nest with Hokkaido 3.6 Milk, Alaskan King Crab & Scotch Broom

白胡椒苹果丝瓜焖海虾 68  
Simmered King Prawn with Apple Luffa & White Pepper

虾籽鲜鱼肚焖春笋 88  
Braised Fish Maw with Bamboo Shoots & Dried Shrimp Roe

金不换豆酱花蛤焖绿茄子 68  
Braised Green Eggplant with Clams, Basil & Fermented Bean Paste

**饭 RICE**

香椿和牛熊猫笋炒饭 88  
Wagyu Beef Fried Rice with Chinese Toon & Green Bamboo Shoots