

匠心粵萃精選菜式

SIGNATURE MENU – A JOURNEY OF CANTONESE CRAFT

	均安煎魚餅	188	
	Pan-fried Mud Carp Cakes, Jun'an-style		
	黑松露焗釀蟹蓋	168	
	Baked Crab Shell, Crab Meat, Onion, Black Truffle		
	酒糟鮑魚	168	
	Chilled Abalones, Sweet Fermented Rice		
			原條 Whole
	家鄉煎釀鯪魚	368	
	Pan-fried Stuffed Mud Carp		
	大漠手抓羊	298	
	Braised Boneless Lamb Ribs, Herbs, Xinjiang-style		
	野菌和牛面頰肉	288	
	Braised Wagyu Beef Cheek, Assorted Mushrooms		
	招牌胡椒大花蝦	268	
	Stir-fried Kuruma Prawns, Black and White Pepper		
	松露蟹肉櫻花蝦脆香米	238	
	Crispy Rice, Crab Meat, Sakura Shrimp, Truffle Sauce		
	薑蔥煎焗魚嘴雲	228	
	Pan-fried Fish Head, Ginger, Scallion		
	順德大良炒鮮奶	188	
	Stir-fried Fresh Milk, Daliang-style		
	甜梅菜蒸菜心苗	148	
	Steamed Baby Choy Sum, Sweet Preserved Vegetables		
			半隻 Half
	薑酒肉蟹滑雞煲	568	
	Braised Crab, Chicken, Ginger, Chinese Wine in Clay Pot		
		半隻 Half	全隻 Whole
	松露菜膽上湯雞	328	628
	Poached Chicken, Truffle Sauce, Seasonal Vegetables in Supreme Broth		

如有任何特別要求、食物過敏或食物不耐症，請於點菜單時通知餐廳款待員

If you have any special dietary requirements or food-related allergies, please inform your server upon placing your order

以上價目以港幣計算，並收加一服務費；另需按人數收取茶芥費用

All prices are in HKD and subject to a 10% service charge, and the charge for tea and condiments applies according to the number of people



合和軒精選 Signature Dishes



素食 Vegetarian



香辣 Spicy