



特式湯鍋及時令配料推介

Special Hot Pot Soup Base and Specialties Recommendations

京式海龍皇湯鍋	\$488
Hairy Crabs, Clams and Fish Soup Base	
猴頭菇養胃湯鍋	\$238
(猴頭菇、冬菇、核桃、淮山、蜜棗)	
Lion's Mane Mushroom, Walnuts, Dried Yam and Dried Dates Soup Base	
碧波辣湯鍋	\$238
Hot and Sour Soup Base with Chinese Chive and Bamboo Shoot	
白鱈片	\$468
Sliced Eel	
無激素雞件	\$398
Hormone Free Chicken	
鮮鵝腸	\$168
Fresh Goose Intestine	
田雞蝦丸	\$268
Frog and Mashed Shrimp Balls	
麻辣花姿蟹籽丸	\$238
Spicy Squid and Crab Roes Balls	
芫茜花姿丸	\$238
Squid Meatballs with Coriander	
鳳尾蝦蝦丸(三粒)	\$198
Mashed Shrimp Balls (3 pieces)	
有機牛肉石榴棵	\$168
Organic Beef and Bean Curd Sheet Pockets	
麻辣京蔥羊肉豆卜	\$148
Minced Mutton with Sichuan Chilli Sauce stuffed in Deep-fried Bean Curd Puff	
有機牛肉丸	\$148
Organic Beef Meatballs	
紅藜麥花姿丸	\$128
Squid Meatballs with Red Quinoa	
西洋菜石斑小籠包	\$188
Garoupa and Watercress Dumplings	
金湯海參雞肉餃	\$168
Pumpkin Soup with Sea Cucumber and Chicken Dumplings	
南瓜豆苗餃	\$128
Pea Sprout and Pumpkin Dumplings	
羽衣甘藍雞蛋餃	\$108
Eggs and Kale Dumplings	
白蘿蔔花	\$98
White Turnip Flower	
紫蘿蔔花	\$98
Purple Turnip Flower	

以上價目另加一服務費。All prices are subject to 10% service charge.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。If you have any food allergies, please inform our staff.