



鮮南非醉冷鮑魚

Blanched Abalone in Goji Berry and "Dong Guai"

南非鮑魚盛宴
South African Abalone Cuisine

	每份 per portion
鮮南非醉冷鮑魚 <i>Blanched Abalone in Goji Berry and "Dong Guai"</i>	88
黑魚籽椒鹽鮑魚 <i>Deep-fried Abalone with Spicy Salt Topped with Caviar</i>	88
果皮蒸南非鮑魚 <i>Steamed Abalone with Tangerine and Scallion</i>	88
香檳魚籽煎焗南非鮑魚 <i>Pan-fried Abalone with Asparagus and Morel Mushroom In Champagne topped with Caviar</i>	98
窩燒鮑魚烏魚籽炒飯 <i>Wok-fried Abalone Fried Rice with Mullet Roes</i>	268
豉蒜南非鮑魚片炒日本虎皮椒 <i>Sauteed Sliced Abalone with Japanese Green Chili Peppers in Garlic and Black Bean Sauce</i>	288
人蔘鮑魚雞湯 <i>Double-boiled Ginseng Chicken Soup with Abalone and Goji Berry</i>	298
黑雞縱菌炆南非鮑魚雞煲 <i>Braised Abalone with Black Mushroom and Chicken</i>	298

所有價格均按港幣計算, 並須收取10%服務費

All prices are in Hong Kong dollars and subject to 10% service charge.

所有折扣及優惠不適用於此菜單

All discounts and offers are not applicable to this menu.

所有菜式絕無添加味精。我們歡迎客戶查詢和了解, 菜式是否含有特別的成分。

當您點餐時, 請向我們的客戶服務員提出您的任何過敏或特殊的飲食要求。

No MSG is added to any of our dishes. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirement that we should be made aware of, when preparing your menu request.