

Classic Fragrant/ Braised Pork/ Mushroom Chicken Claypot Rice

As an all-in-one sizzling winter warmer, claypot rice dishes are best loved for their fragrance of caramelised, baked rice, keeping you warm and satisfying.

Nourishing Pot Series

The Hearty Nourishing Pot Series uses premium ingredients such as sea conch, cordyceps flower, codonopsis, wild yam, lycium, red dates, goji berry and pork cartilage, and double-boils for up to 12 hours to achieve the maximum extraction of flavour and nutrients. It is perfect for nourishing the body during winter time.

Ingredients including: fish maw, sea cucumber, cabbage, fresh sea shrimp, handmade shrimballs, poached chicken, winter bamboo shoots, black moss, mushrooms, pigskin, egg dumplings, beancurd roll.

Double-boiled Chicken Soup with Fish Maw and Sea Conch (4 -6 pax)

Double boiled for up to 12 hours within the chicken soup, fish maw is a great source of protein that helps replenish collagen while sea conch nourishes internal organs, making the soup a great choice of immunity boost.

Huadiao Chicken Soup with Chinese Medicinal Herbs (4 -6 pax)

The Huadiao chicken soup, double boiled with different Chinese medicinal herbs such as codonopsis, wild yam, lycium and red dates, helps to nourish our internal organs.

Nourishing Coconut Chicken Soup with White Fungus and Sea Conch (4 -6 pax)

Double boiled for up to 12 hours within the chicken soup, fish maw is a great source of protein that helps replenish collagen while coconut and white fungus help improve skin complexion and boost immunity, making this soup the perfect choice for winter!

臘味/ 梅菜黑豚肉扣肉/ 北菇鮮雞窩仔飯

氣溫驟降、隆冬漸近，窩仔飯自不然成為冬日必食之選，炭飯香瀰漫於空氣中，既暖胃又驅寒。

滋補養生窩系列

滋補養生窩系列採用螺頭，蟲草花，枸杞子，紅棗，黨參，淮山等益氣養陰，補脾肺腎的上盛食材配以含豐富蛋白質的特選豬軟骨 蒸燉十二個小時，把食材中的味道及營養精華提煉出來，以達至既味美亦同時補益身體、禦寒補陰之效用。

配料包括：魚毛、海參、捲心菜、鮮海蝦、手工烤肉、偷獵雞、冬竹筍、黑苔、蘑菇、豬皮、蛋餃、豆捲。

滋補螺頭花膠燉雞湯 (4-6 位)

響螺滋陰補腎，清肝潤肺；花膠含豐富蛋白質，能補充骨膠原，有養顏美膚之效；兩者放進有「補虛」功效燉雞湯中反覆熬製 12 個小時，有助調理感冒和增強免疫力。

花雕藥膳滋補雞酒窩 (4-6 位)

有「補虛」功效的雞湯，加上花雕酒的深沈醇厚，再集合黨參，淮山，枸杞子，話梅，紅棗等滋補清香的藥材，健脾胃、活血脈、強筋骨，養生十足。

養生雪耳椰子螺頭燉雞湯 (4-6 位)

響螺滋陰補腎，清肝潤肺；椰子雪耳，味道清甜且滋潤補虛，配上燉雞湯有益氣養血、美容養顏之功效；尤其適合秋冬飲用。