



# 冬至套餐 Winter Solstice Set

## 奧卑利特式拼盤

奧卑利酒糟蛋、陳醋青瓜黑木耳、金陵鹽水鴨、天白菇烤麩  
Marinated eggs, fermented rice wine,  
Marinated black fungus and cucumber with aged vinegar Nanjing salted duck,  
Marinated bran dough and shiitake mushroom with fresh soybean

## 點心

灌湯黑豚肉小籠包

Xiaolongbao (Iberico pork soup dumpling)

蟹粉黑豚肉小籠包

Hairy crab roe Xiaolongbao (Iberico pork and hairy crab roe soup dumpling)

蔥燒刺參

Braised sea cucumber, scallion

慢煮安格斯牛方

Slow-braised Angus beef, mantou

雪菜桂魚絲

Dragon's whisker fish, preserved mustard green

魚湯鮮茄浸時蔬

Braised seasonal greens and tomato, fish soup

蟹粉伴麵

Hairy crab roe, hand-pulled noodles

桂花陳酒釀芝麻湯丸

Osmanthus and aged rice wine soup with house-made sesame dumpling

每位 \$980

HK\$980 Per Person

10% Service Charge Applies