



## 楊師傅創意新菜式

### *Chef Yeung Creative New Menu*

#### 猴頭菇花膠雞鍋

Double-boiled Fish Maw with Chicken and  
Lion's Mane Mushroom in Casserole

\$448

#### 養生鮮菌焗南瓜盅

Baked Pumpkin with Mushroom

\$328

#### 四神燉豬肚鍋

Double-boiled Pork Belly with Yam, Lotus Seed,  
Gordon Euryale Seed and Fuling in Casserole

\$328

#### 松露蝦多士

Deep-fried Shrimp Toast with Truffle

\$288

#### 濃雞汁雞油菌燴雞頭米

Braised Gordon Euryale Seed with Chanterelle in Chicken Sauce

\$218

#### 金湯藜麥燴關西遼參

Braised Sea Cucumber with Quinoa in Pumpkin Soup

\$198 (每位 per person)

#### 天子蘭舞茸螺頭燉花膠

Double-boiled Soup with Fish Maw, Sea Conch, Maitake and Orchid

\$198 (每位 per person)

價目以港幣計算及另收茶芥及加一服務費

Price stated are in Hong Kong dollars and subject to tea, condiments and 10% service charge