



# 二十四節氣 · 四季滋味

## TASTE OF 24 SOLAR TERMS

立春 2月3日至2月17日 Spring Commences 3 – 17 February 2025

立春標誌著春季萬物開始生長，重點在於養肝，促進身體的氣血循環。

Marking a season of renewal and growth, Spring Commences emphasises nourishing the liver and maintaining the circulation of qi and blood.

### 精選午膳套餐 Lunch Menu

春筍金腿鮮蝦小籠包、香菇雞包仔

Steamed Bamboo Shoot, Jinhua Ham, and Shrimp Soup Dumpling,  
Steamed Chicken Bun with Mushrooms

沙蔘百合海玉竹煲猴頭菇豬脰

Boiled Soup with Stewed Pork Belly, Codonopsis, Lily Bulb, Sea Asparagus and  
Lion's Mane Mushroom

或 OR

土茯苓牛大力粉葛赤小豆扁豆煲鯪魚湯

Boiled Dace Soup with Glabrous Greenbrier Rhizome, Millettia Speciosa Champ,  
Kudzu Root, Adzuki Beans and Flat Beans

雞頭米甜豆炒河蝦仁

Stir-fried Shrimps with Gordon Euryale Seeds and Sugar Snap Peas

芹香珍菌浸菜心

Braised Choy Sum with Celery and Mushrooms

酸湯魚腐米線

Fish Puffs Rice Noodles with Sour Soup

蓮子薏米百合紅棗桃膠露

Sweetened Soup with Lotus Seed, Coicis Semen, Lily Bulb, Red Dates and Peach Gum

或 OR

石斛無花果燉雪梨

Double-boiled Sweetened Soup with Stewed Pear, Dendrobium and Fresh Fig

每位 **\$198** per person  
兩位起 Minimum 2 persons

\*另收茶芥及加一服務費  
Prices are subject to tea, condiments and 10% service charge

\*如果您對任何食物有過敏反應或特別飲食要求，請告知我們。  
Please inform us if you have any food allergies or dietary preferences.