

二十四節氣 · 四季滋味

TASTE OF 24 SOLAR TERMS

夏至 6月21日至7月6日 Summer Solstice 21 Jun to 6 Jul

夏至為夏季第四節氣，日照最盛、暑氣逼人，易致心煩內虛。
宜健脾祛濕、養心安神，以保身心平衡。

Summer Solstice marks peak sunshine and intense heat. This menu features seasonal ingredients that nourish the spleen and dispel dampness, bringing balance and refreshment from within.

晚膳嚐味套餐 Dinner Menu

精美三錦碟

話梅窩筍、沙棘果醬鮮淮山、陳醋小黃瓜

Appetiser Trio

Chilled Plum-Flavoured Celtuce Stem, Fresh Yam with Sea Buckthorn Sauce,
Fresh Cucumber with Black Vinegar

鮮土茯苓排骨湯

Fresh Glabrous Greenbrier Rhizome and Pork Rib Soup

勝瓜小雲耳炒帶子

Stir-fried Scallops with Angled Luffa and Fungus

鮮蓮子鱈魚蒸水蛋

Steamed Egg with Cod and Lotus Seeds

杞子百合浸莧菜

Poached Spinach with Wolfberry and Lily Bulbs

南瓜汁三耳燴淮山麵

Braised Fungus and Fresh Yam Noodles with Pumpkin Sauce

抹茶白蓮子椰汁千層糕

Matcha, White Lotus Seeds, and Coconut Milk Thousand Layer Cake

每位 **\$368** 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.

