

正宗新會古井燒鴨 \$19 Roasted Duck in Gujing style



XO 醬三椒炒黃鱔 \$28 XO Sauce Eel with Trio of Peppers



酥炸芝士韭菜鯪魚餅 \$12 Crispy Cheese and Chive Dace Fish Cakes



青花椒蒸游水盲曹 \$58 Steamed Sea Perch with Sichuan Peppercorns



## 暖冬新品。時今鮮鍵



安格斯肉醬焗手打意式扁麵 \$32 Baked Handmade Fettuccine with Minced Angus Beef and Pork



有機蓄茄黑豚豬扒焗飯 \$32 Baked Berkshire Pork Chop Rice with Organic Tomato Sauce



胡椒酸菜豬肚煮花蜆 \$32 Soup with Pork Tripe, Clams and Pickled Greens



**蒜香牛油胡椒焗龍蝦 \$68**Garlic Butter Black Pepper Lobster



古法彭公姜醋骨 \$26 Peng's Ginger and Vinegar Pork Ribs



紅酒洋梨燴牛尾 \$43 Red Wine & Pear Braised Oxtail



脆米酥香軟殼蝦 \$38 Crispy Rice Soft-Shell Shrimp



風味乾逼花蜆 \$32 Stir-Fried Clams with Garlic and Chili



秘制蔥油乳鴿 \$28 Soy-Braised Squab with Scallion Oil

If you have any special dietary requirements or food allergies, please inform us upon placing your order. 如有任何特別要求或食物過敏,請通知餐廳款符員。

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## 一品瑶味飽珍飯 YAO Claypot Rice

SMALL | Serves 2-3 \$35

LARGE | Serves 4-6 \$68

干鮑、鮮蝦、蛋絲、臘腸、豬肉、羊肚菌、鮮蔬 Abalone, Shrimp, Egg, Sausage, Pork, Morchella, and Vegetables

