

## HAKKA TRADITIONAL DISH

## 客家特色菜

Stuffed pork tripe, dried scallop, pork leg, mushroom, glutinous rice, eggs, pine nuts, preserved vegetables	瑤柱八寶釀豬肚	\$138
Steamed dried scallop and white radish meatballs, dried shrimp	蒸瑤柱蘿蔔丸子	\$198
Stuffed tofu with pork mince, shrimp roe, soy bean, Chinese rice wine and spring onion, broccoli	黃豆煎炆釀豆腐	\$218
Wok-fried baby abalone julienne, dried squid, dried mantis shrimp, pork belly, garlic shoot, cashew nut, preserved radish, bell pepper, soy bean basil sauce	鮑魚小炒皇	\$298
Simmered fish maw and chicken in Chinese yellow rice wine, ginger, black fungus, red dates, wolfberry	花膠黃酒煮雞	\$368
Stewed pork belly, dried bamboo shoot, pickled mustard green	筍乾紅燒肉	\$228
Rice in Tieguanyin tea, pork, preserved radish, peanut, celery, spring onion, sesame, crispy rice	客家咸茶飯	(per person 每位) \$88
Steamed glutinous dumpling, red bean paste	家鄉茶粿	\$40

If you have any concerns regarding food allergies, please alert your server prior to ordering

如對任何食物有過敏反應，請於點菜時告知本餐廳職員

The above prices are in Hong Kong dollars and subject to a 10% service charge

以上價目以港幣計算並須附加10% 服務費