曦 HEI

Appetize

煙燻素鵝

Smoked vegetarian goose

青花椒醬油蘿蔔

Pickle turnip, green pepper oil

洛神梨子

Marinated pear, roselle juice

可另配 Additional Order

糟鹵花雕生醃蝦 (+\$68/位 Pax)

Pickled raw prawn with Hua Diao & fermented rice wine

子薑皮蛋薄脆 (+\$18/位 Pax)

Pickles, ginger, & thousand-year egg served in crispy shrimp chips

Soup 豪 時令湯羹

Soup of The Day

主 至 菜 (每位可選一款 Choose one of the below per person)

梅菜蒸一夜鹹鮮馬友魚

Steamed marinated threadfin with

preserved vegetables

鬼馬咕嚕肉

Sweet & sour pork, fried dough sticks,

pineapple

女兒紅芙蓉蝦球蒸雞蛋

Steamed egg & prawn in Hua Diao wine

招牌口水雞

Chicken in Szechuan pepper oil

可另配 Additional Order

石頭魚湯本地有機蔬菜苗 (+\$12/位 Pax)

Stone fish soup with local organic vegetables

絲苗白飯 (無限添加)

Steamed rice (Unlimited Serving)

Desser B De

大宅心思

Dessert of the day

每位 Per Person \$288

(兩位起 Min for 2 pax)

茗茶(\$22/位). 價格以港幣計算,另加一服務費。

Premium Tea (\$22/ pax). Prices are in Hong Kong dollars and subject to 10% service charge.

午市套餐

荷香土魷馬蹄蒸肉餅

Minced pork cake, water chestnut &

squid in lotus leaf

摩利菌香芋梅菜扣肉

Braised pork brisket, taro & morel

mushroom

西檸鹹爽肉

Crispy marinated pork shank, lemon sauce

九層塔魚香有機玉茄子

Organic eggplant, minced pork, basil