



江南

Jiāngnán



南宋鮮魚羹 (兩位起)

Mandarin Fresh Fish Soup (min 2 orders)

\$98
每位

豆豉黃魚

Deep Fried Yellow Croaker Fish with Black Beans

\$198

酥皮虎蝦 (四隻 | 須時三十分鐘)

Deep Fried Tiger Prawns with Puff Pastry (requires 30 mins)

\$288

江南魚香肉絲

Wok Fried Shredded Pork and Mixed Vegetables
scented with Chinese Vinegar

\$158

龍井蝦仁

Wok Fried Shrimp with Longjing Tea Leaves

\$198

雲腿金瑤冬瓜夾 (須時三十分鐘)

Steamed Winter Melon stuffed with Yunnan Ham
on Conpoy and Enoki Mushroom Sauce (requires 30 mins)

\$198

酸菜烤魚 (須時三十分鐘)

Poached Sabah Garoupa with Preserved Cabbage (requires 30 mins)

\$428

江南富貴雞 (敬請提早一天預訂)

Baked Stuffed Chicken wrapped with Lotus Leaves in Clay
(order one day in advance)

\$548