

金 金 E www.restaurant

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秋

白滷水慢煮鵝肝 Braised Goose Liver in White Marinade Sauce

> 涼拌木耳拍青瓜 Chilled Black Fungus with Cucumber

> Chined Black I drigds with Edeamber

花雕膏蟹蒸肉餅 Steamed Huadiao Brown Crab with Meat Patty

砂鍋肘子濃湯雲吞雞 Wonton Chicken Soup with Pork Knuckle in Clay Pot

鮑魚柚皮扣鵝掌 Braised Goose Paws with Abalone and Grapefruit Peel

頭抽蒸星斑 Steamed Spotted Grouper with Premium Soy Sauce

米湯瑤柱銀杏浸菜苗 Poached Vegetable with Conpoy, Ginkgo in Rice Broth

> 陳皮紅豆沙湯圓 Sweet Red Bean Soup with Tangerine Peel and Sticky Rice Dumpling

供四位用 \$18

另 收 加 一 服 務 費 Additional 10% Service Charge

五 金 E vow restaurant