



季風 MONSOON

任食火鍋

All-You-Can-Eat Hot Pot

無限暢飲青島啤酒、
汽水及清熱飲料

Free flow of Tsingtao,
Soft Drinks and
Heat Clearing Drinks

MOP **268**
每位 per person

需加收10%服務費
Subject to a 10% service charge

如閣下對海鮮或某類食物過敏，
請提早通知服務人員，
我們將另行安排適合食材。
If you are allergic to seafood or any other ingredient,
please notify our service personnel,
and we will make the appropriate arrangements.

時令冰爽涼菜 Seasonal Cold and Crisp Appetizers

檯號 Table:	人數 Pax:
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- 是日經典涼菜 (兩款)
Daily Classic Cold Appetizers (2 Types)

巧手時令點心 Seasonal Dim Sum Selection

檯號 Table:	人數 Pax:
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- XO 醬蒸蘿蔔糕
Steamed Turnip Cake in XO Sauce
- 豉汁蒸鳳爪
Steamed Chicken Feet in Black Bean Sauce
- 乾蒸燒賣
Steamed Pork and Shrimp Dumplings
- 素菜炸春卷
Deep-fried Vegetable Spring Rolls
- 北方蔥油餅
Pan-fried Chinese Pancake with Spring Onions
- 煎蝦子腐皮卷
Pan-fried Bean Curd Sheet Roll with Shrimps

養生滋補湯底 Tonic Soup Base

檯號 Table:	人數 Pax:
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- 極品野菌牛骨湯
Mixed Premium Mushrooms and Beef Bone Soup
- 大眼雞鮮豆腐湯
Big-eye Fish and Bean Curd Soup
- 鮮竹蔗粟米雞湯
Sugar cane with Sweet Corn and Chicken Soup
- 四川麻辣湯
Sichuan Spicy Soup

海鮮 Seafood

檯號 Table:	人數 Pax:
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- 新鮮基圍蝦
Fresh Prawns
- 八爪魚仔
Baby Octopus
- 夏威夷扇貝
Hawaiian Scallops
- 紐西蘭藍青口
New Zealand Mussels
- 北美象拔蚌
North American Geoduck
- 新鮮鮭魚柳
Fresh Grass Carp Fillet
- 手打蝦滑
Handmade Prawn Paste
- 墨汁墨魚丸
Squid Ink Cuttlefish Balls
- 順德釀魚滑
Shunde Fish Fillet Stuffed with Fish Paste
- 手打潮州魚蛋
Chiu Chow Style Handmade Fish Balls
- 潮州鮮蠔仔
Fresh Baby Oysters
- 鮮活沙蜆
Fresh Sand Clams

肉類 Meat

- 澳洲雪花肥牛
Sliced Australian Angus Beef
- 手切蒙古羊肉片
Sliced Mongolian Lamb
- 生斬三黃雞件
Free Range Chicken
- 午餐肉
Luncheon Meat
- 新鮮黃牛肉
Fresh Beef
- 黑豚肉
Iberico Pork
- 新鮮黑牛柏葉
Fresh Black Beef Tripe
- 黃沙豬潤
Pork Liver
- 潮汕牛肉丸
Chiu Chow Beef Balls
- 潮州牛筋丸
Chiu Chow Beef Tendon Balls
- 手打百里香竹絲雞丸
Homemade Silkie Chicken Balls
- 香茅鮮豬肉丸
Pork and Lemongrass Balls
- 臘鴨腸
Preserved Duck Sausage
- 越南扎肉
Vietnamese Meat Roll

菇菌素食 Mushrooms & Bean Based Food

檯號 Table:	人數 Pax:
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- 金針菇
Enoki Mushrooms
- 新鮮冬菇
Fresh Shiitake Mushrooms
- 雞腿菇
Eryngii Mushrooms
- 蟹味菇
Shimeji Mushrooms
- 鮑魚菇
Abalone Mushrooms
- 黑龍江鼠耳
Heilongjiang Wood Fungus
- 炸腐竹
Deep-fried Bean Curd Skin
- 山水有機豆腐
Fresh Organic Bean Curd
- 凍豆腐
Cold Bean Curd
- 綠豆粉皮
Mung Bean Sheets
- 生根
Fried Dough
- 鮮海帶結
Kelp Knots

精選時蔬 Selected Vegetables

- 合時雜菜籃
Seasonal Vegetables
- 農家菜心
Choi Sum
- 唐生菜
Chinese Lettuce
- 娃娃菜
Baby Chinese Cabbage
- 油麥菜
Indian Lettuce
- 韭菜
Garlic Chives
- 皇帝菜
Chrysanthemum Greens
- 通菜
Water Morning Glory
- 大豆芽
Bean Sprouts
- 蓮藕
Lotus Root
- 薯仔片
Sliced Potato
- 淮山
Wild Yam
- 泰國炸芋頭
Deep-fried Thai Taro
- 冬瓜
Winter Melon
- 粟米
Sweet Corn
- 白蘿蔔
Turnip
- 鮮馬蹄
Water Chestnut
- 南瓜片
Sliced Pumpkin

粉麵飯類 Noodles and Rice

- 江門米粉
Rice Vermicelli
- 天河沙河粉
Flat Rice Noodles
- 雲南米線
Round Rice Noodles
- 日本烏冬
Japanese Udon
- 公仔麵
Instant Noodles
- 上海白麵
Shanghainese White Noodles
- 陽春麵
Yang Chun Noodles
- 潮式炒麵
Chiu Chow Style Stir-fried Noodles with Shrimp
- 欖菜肉碎炒飯
Fried Rice with Pork and Preserved Olive Vegetables
- 芥蘭菜脯炒河
Stir-fried Rice Noodles with Kale and Preserved Radish
- 銀芽肉絲炒麵
Fried Noodles with Shredded Pork and Bean Sprouts
- 麻辣羊肚菌牛肉醬打鹵麵
Tossed Noodles with Beef and Spicy Morel Mushroom Sauce

飲品 Beverage

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中國酒 Chinese Spirits

- 五糧液 2,600
Wu Liang Ye
- 劍南春 1,560
Jian Nan Chun

紅葡萄酒 Red Wine

- Château Loudenne, France 680
- Cabernet Sauvignon, Terraza, Argentina 380

啤酒 Beer

- 嘉士伯 40
Carlsberg
- 喜力 40
Heineken

