

# 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

### 巧手時令點心

#### Seasonal Dim Sum Selection

檯號 Table:	人數 Pax:
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| <input type="checkbox"/> XO 醬蒸蘿蔔糕<br>Steamed Turnip Cake in XO Sauce         | <input type="checkbox"/> 迷你葡撻<br>Mini Portuguese Egg Tart            |
| <input type="checkbox"/> 幹蒸燒賣<br>Steamed Pork and Shrimp Dumplings           | <input type="checkbox"/> 生煎韭菜餃<br>Pan-Fried Pork and Chives Dumpling |
| <input type="checkbox"/> 手打蟲草花魚滑<br>Steamed Fish Balls with Cordyceps Flower | <input type="checkbox"/> 紫菜蝦餅<br>Deep-fried Seaweed and Prawn Roll   |

### 時令養生湯底 Tonic Soup Base

檯號 Table:	人數 Pax:
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| <input type="checkbox"/> 胡椒豬肚雞湯<br>White Pepper with Pork Tripe Chicken Soup | <input type="checkbox"/> 漁村蠶家鮮魚湯<br>Village Fish with Mix Vegetable Suop   |
| <input type="checkbox"/> 滋補清湯羊肉鍋<br>Nourishing Clear Soup with Lamb Meat     | <input type="checkbox"/> 特色麻辣牛油鍋<br>Featured Spicy Soup with Yellow Butter |

### 海鮮 Seafood

檯號 Table:	人數 Pax:
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|---|---|
| <input type="checkbox"/> 新鮮基圍蝦<br>Fresh Prawns      | <input type="checkbox"/> 手打蝦滑<br>Handmade Prawn Paste                       |
| <input type="checkbox"/> 鮮活沙蜆<br>Fresh Sand Clams   | <input type="checkbox"/> 菠菜墨魚丸<br>Cuttlefish and Spinach Balls              |
| <input type="checkbox"/> 夏威夷扇貝<br>Hawaiian Scallops | <input type="checkbox"/> 順德魚滑<br>Shunde Fish Fillet Stuffed with Fish Paste |
| <input type="checkbox"/> 日本北海道赤貝<br>Japan Akagai    | <input type="checkbox"/> 手打潮州魚蛋<br>Chiu Chow Style Handmade Fish Balls      |
| <input type="checkbox"/> 貴妃蚌<br>Poached Mussel      | <input type="checkbox"/> 日本廣島蠔<br>Hiroshima Oysters                         |
| <input type="checkbox"/> 脆肉鯪魚腩<br>Fish Belly        |   |

### 肉類 Meat

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|---|--|
| <input type="checkbox"/> 澳洲雪花肥牛<br>Sliced Australian Angus Beef | <input type="checkbox"/> 黃沙豬潤<br>Pork Liver                            |
| <input type="checkbox"/> 手切蒙古羊肉片<br>Sliced Mongolian Lamb       | <input type="checkbox"/> 潮汕牛肉丸<br>Chiu Chow Beef Balls                 |
| <input type="checkbox"/> 生斬三黃雞件<br>Free Range Chicken           | <input type="checkbox"/> 豬肚片<br>Cold Cut Slice Pork Belly              |
| <input type="checkbox"/> 金錢牛肚<br>Beef Tripe                     | <input type="checkbox"/> 手打南瓜雞肉丸<br>Homemade Chicken and Pumpkin Balls |
| <input type="checkbox"/> 爽脆牛筋<br>Crisp Cowhells                 | <input type="checkbox"/> 百里香豬肉丸<br>Homemade Pork and Thyme Balls       |
| <input type="checkbox"/> 伊比利黑豚肉<br>Iberico Pork                 | <input type="checkbox"/> 新鮮田雞<br>Fresh Frog Meat                       |
| <input type="checkbox"/> 新鮮牛柏葉<br>Fresh Beef Tripe              | <input type="checkbox"/> 越南扎肉<br>Vietnamese Meat Roll                  |

### 菇菌及豆類

#### Mushrooms & Bean Products

檯號 Table:	人數 Pax:
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| <input type="checkbox"/> 金針菇<br>Enoki Mushrooms            | <input type="checkbox"/> 鮮腐竹<br>Fresh Bean Curd Skin       |
| <input type="checkbox"/> 新鮮冬菇<br>Fresh Shiitake Mushrooms  | <input type="checkbox"/> 山水有機豆腐<br>Fresh Organic Bean Curd |
| <input type="checkbox"/> 鮮草菇<br>Straw Mushroom             | <input type="checkbox"/> 凍豆腐<br>Cold Bean Curd             |
| <input type="checkbox"/> 蟹味菇<br>Shimeji Mushrooms          | <input type="checkbox"/> 青島粉絲<br>QingDao Vermicelli        |
| <input type="checkbox"/> 金針菜<br>Day Lily                   | <input type="checkbox"/> 生根<br>Fried Dough                 |
| <input type="checkbox"/> 黑龍江鼠耳<br>Heilongjiang Wood Fungus | <input type="checkbox"/> 鮮蟲草花<br>Fresh Cordyceps Flower    |

### 精選時蔬 Selected Vegetables

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| <input type="checkbox"/> 是日時蔬籃<br>Seasonal Vegetables | <input type="checkbox"/> 皇帝菜<br>Chrysanthemum Greens  | <input type="checkbox"/> 泰國炸芋頭<br>Deep-fried Thai Taro |
| <input type="checkbox"/> 農家菜心<br>Choi Sum             | <input type="checkbox"/> 西洋菜<br>Watercress            | <input type="checkbox"/> 冬瓜<br>Winter Melon            |
| <input type="checkbox"/> 唐生菜<br>Chinese Lettuce       | <input type="checkbox"/> 有機椰菜花<br>Organic Cauliflower | <input type="checkbox"/> 粟米<br>Sweet Corn              |
| <input type="checkbox"/> 娃娃菜<br>Baby Chinese Cabbage  | <input type="checkbox"/> 蓮藕<br>Lotus Root             | <input type="checkbox"/> 白蘿蔔<br>Turnip                 |
| <input type="checkbox"/> 大芥菜<br>Mustard Greens        | <input type="checkbox"/> 薯仔片<br>Sliced Potato         | <input type="checkbox"/> 鮮馬蹄<br>Water Chestnut         |
| <input type="checkbox"/> 茼蒿<br>Artemisia              | <input type="checkbox"/> 鐵棍山藥<br>Iron Stick Yam       | <input type="checkbox"/> 南瓜片<br>Sliced Pumpkin         |

### 粉麵飯 Noodles and Rice

檯號 Table:	人數 Pax:
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|---|---|
| <input type="checkbox"/> 江門米粉<br>Rice Vermicelli    | <input type="checkbox"/> 有機小棠菜鹹肉炒飯<br>Fried Rice with Organic Shanghai Pak Choy and Salted Pork               |
| <input type="checkbox"/> 沙河粉<br>Flat Rice Noodles   | <input type="checkbox"/> 頭抽乾炒和牛河<br>Supreme Soy Wok-Fried Rice Noodle with Wagyu Beef, Onion and Bean Sprouts |
| <input type="checkbox"/> 雲南米線<br>Round Rice Noodles | <input type="checkbox"/> 薑蓉雞絲撈麵<br>Noodles and shredded chicken with Ginger and Spring Onion                  |
| <input type="checkbox"/> 日本烏冬<br>Japanese Udon      | <input type="checkbox"/> 陽春麵<br>Yang Chun Noodles   |
| <input type="checkbox"/> 公仔麵<br>Instant Noodles     |   |

### 秋冬涼菜

#### Seasonal Appetizer

檯號 Table:	人數 Pax:
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| <input type="checkbox"/> 是日經典暖胃菜<br>Daily Autumn and Winter Appetizers |
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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.

