

## 春養生息 Wellness in Spring

乾坤四神湯(補益脾腎、和水祛濕) Double-boiled Chinese Herb Soup • Pork Tripe • Yam • Poria Fox Nuts • Lotus Seeds	(每窩) per tureen	288
黨參薏米炒大蝦球(補中益氣、健脾肺、生津養血) Wok-fried Prawns • Barleys • Dang Shen		268
黃豆醬鐵棒淮山燜一字排骨(健脾養胃、調節血糖) Braised Pork Spare Ribs • Fresh Yam • Preserved Soy Bean Sauce		168
牛蒡甘筍炒鴿柳(清熱解毒、高纖潤腸) Wok-fried Pigeon Fillet • Carrot • Burdock		168
黑虎掌茨實燜牛仔膝(滋補筋骨) Stewed Veal Shank • Sarcodon Mushrooms • Fox Nuts		308
沙參玉竹麥冬浸沙巴龍躉柳(養陰清肝、生津止渴) Poached Sabah Giant Garoupa Fillet • Mai Dong Glehnia Root • Polygonatum Root		288
 蘭州百合榆耳炒秋葵(潤肺生津、調節血糖) Sautéed Okra • Elm Fungus • Fresh Lily Bulbs		148
木瓜紅棗燉桃膠(促進消化、抗氧化) Double-boiled Papaya • Red Dates • Peach Gum	(每位) per person	48

### 素菜菜式 Vegetarian dishes

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡  
If you have any food allergies, please inform our staff.

April 2026