

满福苑冬至暖味

Warm Flavours of Winter Soffice

菠菜汁瑶柱蛋白蟹肉冬茸羹 (Shellfish, Egg)

Braised spinach soup with winter melon, crabmeat and dried scallop \$ 38 per person

药膳酒香汁鳄鱼掌 (Alcohol)

Braised crocodile with Chinese herb, VSOP Cognac \$108 per portion

九层塔银丝虎虾煲 (Shellfish)

Stir-fried tiger prawn with Thai basil, duo Shimeiji mushroom and shredded ginger \$42 per portion

粤式腊味五谷糯米, 鱼子 (Pork)

Claypot five-grain glutinous rice with Cantonese pork sausage, caviar \$32 per portion

柱候酱竹笋烩海参牛腩煲 (Beef, Shellfish)

Braised beef brisket with sea cucumber, bamboo shoots and 'Yao Chu'sauce \$48 per portion

上汤淮山金瓜浸枸杞叶

Braised goji leaf, pumpkin, Chinese yam, superior sauce \$26 per portion

桂花姜汁炖蛋拼黑白芝麻卷 (Egg)

Chinese sweet ginger egg custard with osmanthus, coconut and glutinous rice roll \$18 per portion