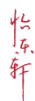




怡東軒廚師懷舊菜式精選

Yee Tung Heen Chef's traditional dishes special

怡東軒	玉樹麒麟鮑片 (六件) Steamed sliced abalone and sliced pomelo skin in abalone sauce (six pieces)	688
	古法酒香鹽焗雞 (需時55分鐘,敬請一天前預訂,只限晚市供應) Baked traditional salt-crusted chicken with Chinese wine (55 - minute cooking time and one day advance order is required. Available for dinner only)	全隻 658 Whole
怡東軒	桂花蟹肉炒瑤柱 Scrambled egg with crab meat and conpoy	388
	鍋貼黃金大明蝦 (六隻) Deep-fried king prawn toast with salted egg yolk (six pieces)	368
	古法焗釀蟹蓋 Baked crab shell stuffed with crab meat, diced abalone, shrimp, chicken, onion, mushroom in coconut and butter sauce	每位 168 Per Person
怡東軒	八寶銀雪魚件 (兩位起) Sautéed cod fish fillet with dried shrimp, minced pork and salted egg yolk (Minimum two persons)	每位 148 Per Person
	粟米花膠魚肚羹 Sweet corn soup with fish maw and deep-fried fish maw	每位 148 Per Person
	懷舊焗栗子西米布甸 Baked chestnut and sago pudding (N)	每位 58 Per Person
	黑白芝麻卷 (三件) Black and white sesame roll (three pieces) (N)	58



- Chef's recommendations 廚師推介 N - Nuts 含果仁

以上價目以港幣計算及需另收加一服務費
All prices are in Hong Kong dollar and subject to a 10% service charge

大部份菜式含有芝麻油及豬肉，共用廚房亦同時處理上述材料的食品，如需安排其他菜式，請與職員聯絡。
Most dishes contain sesame oil and pork and are prepared in a shared kitchen with products containing the mentioned food contents.
Please ask your server for alternatives.

以上菜式有效期由 2019 年 2 月 20 日至 3 月 29 日
All dishes is available from 20 February to 29 March 2019.