



“梁” 传承怀旧经典菜系

LEONG HERITAGE CUISINE

PRICE/PER PORTION

石斛螺头雪燕炖樱花鸡
Sakura Chicken
Double-boiled with Herbal, Sea Whelk, Lotus Seed and Snow Swallow

\$58

PRICE/PER PORTION

金华玉树鸡
Boneless Kampong Chicken
Steamed Yunnan Ham, Mushroom and Vegetable Deglazed in Superior Stock

\$38

冬菜玉米牛肉饼
Waygu Beef Tenderloin
Pan-fried Mince with Chestnut, Mushroom and Snow Pickles

\$58

红焖冬瓜排骨
Primrose Pork Ribs
Braised with Winter Melon, Bamboo Shoot and Porcini

\$42

双珍三杯虾皇
Tiger Prawn
Wok-fried Stuffed with Asparagus and Carrot in Chef Homemade Sauce

\$42

蜆介嘟嘟鳕鱼
Ocean Cod Fish
Baked with Fermented Clam and Young Ginger Scallion

\$48

布袋四宝
Beancurd Pocket
Stir-fried and Braised with Mushroom, Chinese Yam, Kai Lan and Pine Nuts
in Vegetarian Stock

\$28