

江南春  
JIANG-NAN CHUN



香港之味

## TASTE OF HONG KONG

From classic dim sum and comforting noodle to signature delicacies, Chinese Executive Chef Alan Chan invites guests to savour the traditional flavours of his hometown, Hong Kong.

A celebration of rich heritage, each dish pays homage to the time-honoured recipes and traditions from the Pearl of the Orient, reimagined with refined artistry.

## 怀旧点心 DIM SUM

	每件 Per Piece
鱼籽烧卖 Steamed Pork and Shrimp Dumpling with Fish Roe	6
蚝皇鲜竹卷 Steamed Beancurd Roll with Pork and Shrimp in Oyster Sauce	6
黄金流沙包 Steamed Bun with Salted Egg Yolk	5
香煎萝卜糕 Pan-Fried Turnip Cake	5
流心黑芝麻煎堆球 Deep-Fried Lava Black Sesame Glutinous Rice Ball	5
脆皮芋丝春卷 Deep-Fried Spring Roll with Shredded Taro, Chicken and Fungus	5
香芒炸虾筒 Crispy Prawn Roll with Fresh Mango	5
松化马拉糕 Cantonese Sponge Cake	5

## 传统风味

### TASTE OF TRADITION

	每份 Per Serving
港式猪脚醋 Braised Pork Trotter with Quail Egg in Ginger and Sweet Black Vinegar Sauce	32
海蜇卤水燻蹄 Chilled Sliced Pork Trotter and Jellyfish	28
黄金脆皮银鱼 Deep-Fried Silver Fish with Salted Egg Yolk	20

## 饭，面，粥品

### RICE, NOODLE & CONGEE

	每位 Per Person
瑶柱鲍鱼肉碎粥 Sliced Abalone Congee with Conpoy and Minced Pork	28
南乳猪手汤面 Hong Kong Noodles Soup with Stewed Pork Trotter in Fermented Beancurd Sauce	28
浓汤牛肋条生面 Hong Kong Noodles Soup with Beef Rib Fingers and Tendon	28
姜葱叉烧焖生面 Wok-Fried Hong Kong Noodles with Spring Onion, Ginger and Honey-Glazed Iberico Pork	24
黑椒雪花牛肉炒乌冬 Wok-Fried Udon with Sliced Snow Beef and Capsicum in Black Pepper Sauce	24
金钩桂花炒冬粉 Wok-Fried Glass Noodles with Dried Shrimp and Egg	18

