



THE
LEGACY HOUSE
彤 福 軒

時令廚師推介 Chef's Seasonal Recommendations

沙松尖拌龍岩甜筍	238
Marinated Bamboo Shoot, Yunnan Alpine Fir Tip, Spring Onion, Sesame Oil	
金腿石榴球鮮蟹肉燴冬瓜燕	280
Braised Egg White Wrap, Bird's Nest, Winter Melon, Fresh Crabmeat, Ham	
大澳蝦乾 通菜煲	398
Wok-Fried Water Spinach, Sun-Dried Shrimp, Shrimp Paste in Clay Pot	
涼瓜黃豆排骨煲	428
Stewed Pork Rib, Bitter Melon, Soybean in Clay Pot	
紫蘿雞球煲	438
Wok-Fried Chicken Fillet, Sweet and Sour Sauce, Candied Young Ginger in Clay Pot	
米湯勝瓜寧夏鮮百合煮象拔蚌苗	538
Poached Fresh Geoduck, Luffa, Lily Bulb, Congee	
雷公鑿涼瓜火腩蒜子燜星斑翅	1,080
Braised Spotted Garoupa, Bitter Melon, Pork Belly, Garlic	
八寶燉原個冬瓜盅 (4-6位用 需時二十五分鐘)	1,680
Double-Boiled Whole Winter Melon Soup, Chicken, Frog Leg, Assorted Seafood Mushroom, Jinhua Ham, Lotus Seed, Night-Fragrant Flower (4 - 6 guests sharing preparation time 25 minutes)	

🌱 SUSTAINABLE 可持續發展

🌿 PARTNERS IN PROVENANCE 本地原產

🦐 CONTAIN SHELLFISH 含有貝殼類

🌱 VEGAN 純素

🌿 GLUTEN FREE OPTION AVAILABLE 提供無麩質選項

🌰 CONTAIN NUTS 含有堅果

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change

如有任何特別膳食要求、食物過敏或不耐症，請向我們的服務員聯絡。所有價格均以港幣計算，另設加一服務費

您餐費的1%將用於賦權女性、培育青年，及推動可持續發展。