



THE
LEGACY HOUSE
彤 福 軒

时令厨师推介 Chef's Seasonal Recommendations

沙松尖拌龙岩甜笋	238
Marinated Bamboo Shoot, Yunnan Alpine Fir Tip, Spring Onion, Sesame Oil	
金腿石榴球鲜蟹肉烩冬瓜燕 ⑤ ⑥	280
Braised Egg White Wrap, Bird's Nest, Winter Melon, Fresh Crabmeat, Ham	
大澳虾干啫啫通菜煲 ⑤	398
Wok-Fried Water Spinach, Sun-Dried Shrimp, Shrimp Paste in Clay Pot	
凉瓜黄豆排骨煲	428
Stewed Pork Rib, Bitter Melon, Soybean in Clay Pot	
紫萝鸡球煲	438
Wok-Fried Chicken Fillet, Sweet and Sour Sauce, Candied Young Ginger in Clay Pot	
米汤胜瓜宁夏鲜百合煮象拔蚌苗 ⑤	538
Poached Fresh Geoduck, Luffa, Lily Bulb, Congee	
雷公凿凉瓜火腩蒜子焖星斑翅 ⑤	1,080
Braised Spotted Garoupa, Bitter Melon, Pork Belly, Garlic	
八宝炖原个冬瓜盅 (4-6位用 需时二十五分钟) ⑤ ⑥	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)	

⑤ SUSTAINABLE 可持续发展

⑥ PARTNERS IN PROVENANCE 本地原产

⑦ CONTAIN SHELLFISH 含有贝壳类

⑧ VEGAN 纯素

⑨ GLUTEN FREE OPTION AVAILABLE 提供无麸质选项

⑩ CONTAIN NUTS 含有坚果

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

如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。所有价格均以港币计算，另设加一服务费

您餐费的1%将用于赋权女性、培育青年，及推动可持续发展。