



At Landmark

# 本地及有機食材

Local and Organic Produce

有機番薯煮本地鬍鬚雞  
Braised Chicken, Sweet Potato

有機油麥菜爆炒豆豉帶子崙  
Wok-fried Indian Lettuce,  
Diced Scallop, Black Bean

本地枸杞浸北海道十勝豚  
Simmered Hokkaido Tokachi Pork,  
Wolfberry, Garlic, Chicken Broth

有機紅菜頭官燕酸乳酪  
Homemade Yogurt,  
Imperial Superior  
Bird's Nest, Beetroot

本地木瓜鮮雪耳燉花膠  
Double-boiled Fish Maw Soup, Snow Fungus, Papaya  
HK\$488/位

本地枸杞浸北海道十勝豚  
Simmered Hokkaido Tokachi Pork,  
Wolfberry, Garlic, Chicken Broth  
HK\$488/例

有機油麥菜爆炒豆豉帶子崙  
Wok-fried Indian Lettuce, Diced Scallop, Black Bean  
HK\$388/例

— 敬請預訂 Pre-order in advance —

有機番薯煮本地鬍鬚雞  
Braised Chicken, Sweet Potato  
HK\$688/半隻

柚子軟殼蟹撈水耕菜苗  
Marinated Vegetable Seedling, Soft-shell Crab, Yuzu Vinegar  
HK\$288/例

水耕西洋菜老陳皮手打牛肉餅飯  
Steamed Rice, Homemade Minced Beef,  
Watercress, Dried Tangerine Peel  
HK\$238/位

有機紅菜頭官燕酸乳酪  
Homemade Yogurt, Imperial Superior Bird's Nest, Beetroot  
HK\$188/位

— 午市限定 Lunch hours only —

龍袍金玉  
本地有機粟米手拉龍蝦腸粉  
Steamed Rice Flour Roll, Sweet Corn, Lobster Bisque  
HK\$388/份

所有食物不添加味精。為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。  
No added MSG. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.