
蓮香樓
（香港國際機場店）
蓮香




文化傳承 百年滋味



蓮香樓匠心精神

蓮香樓，堅持品質至上的理念，這是我們成功的核心。每一道菜品的背後，都有著精心挑選的食材和傳承百年的製作工藝。為了確保每位食客都能品嚐到最佳的味道，我們選用最新鮮、最優質的食材。

此外，我們的廚師團隊經歷過多年的磨練，對每道菜的烹飪時間和火候掌握得恰到好處。他們不僅熟悉傳統的烹飪技巧，還不斷探索創新，推出新的特色菜，滿足不同食客的需求。

這些努力使得蓮香樓不僅僅是一家茶樓，更是傳遞美食與文化的場所，每一口都承載著我們對品質的堅持和對顧客的承諾。

At Lin Heung Lau, we have always adhered to the philosophy of quality above all, which is the core of our success. Behind every dish lies carefully selected ingredients and a century-old culinary tradition. To ensure that every diner can savor the best flavors, we choose only the freshest and highest quality ingredients.

Moreover, our team of chefs has undergone years of training, mastering the perfect cooking times and techniques for each dish. They are not only well-versed in traditional cooking methods but also continuously explore innovations, introducing new specialty dishes to meet the diverse needs of our diners.

These efforts make Lin Heung Lau more than just a restaurant; it is a place that conveys culinary culture and emotion. Every bite carries our commitment to quality and our dedication to our customers.



文化傳承．百年滋味

蓮香樓自1927年於中環創立，以傳統手推點心車、茶盅沖泡及大水煲聞名。

2025年5月，尖沙咀分店於金巴利道開幕，以24小時營業及手推點心車，重現老香港的茶樓風情。

2026年1月，旺角「蓮香居」承接傳承使命，提供懷舊粵菜。

2026年5月中環店遷至上環東寧大廈，延續百年手工點心的初心。

2026年7月，香港機場分店將正式開業，延續百年傳統茶樓精髓，二十四小時無間斷營業，並設貴賓房，讓旅客隨時細味老香港的飲茶時光。

手推點心車在桌間穿梭，茶盅沏出縷縷香氣，吊扇緩緩轉動，花磚與雀籠裝飾相映成趣，重現舊日茶樓的溫暖風情。老師傅堅守匠心手藝，即製蝦餃、燒賣等多款點心，搭配懷舊小炒，完美演繹「一盅兩件，水滾茶靚」的飲茶美學。

以機場為跑道，蓮香樓不僅送別與迎接旅人，更讓百年茶香在時代新生的碰撞中溫柔起航，讓每一位食客在時光倒流的氛圍裡，細味那份深植香港靈魂的人情味。

Lin Heung Lau was founded in Central in 1927, renowned for its traditional hand-pushed dim sum trolleys, tea-brewing in covered bowls, and large water urns.

In May 2025, its Tsim Sha Tsui branch opened on Kimberley Road, operating 24 hours a day and featuring hand-pushed trolleys to revive the nostalgic teahouse atmosphere of old Hong Kong.

In January 2026, 'Lin Heung Kui' in Mong Kok carried forward the legacy, offering Traditional Cantonese dishes.

In May 2026, the establishment relocated from Central to the Tung Ning Building in Sheung Wan, upholding its century-old commitment to handmade dim sum.

In July 2026, the Hong Kong Airport branch will officially open, extending the essence of this century-old traditional teahouse. Operating round the clock, it will also feature private VIP rooms, allowing travellers at any hour to savour the cherished yum cha experience of old Hong Kong.

Hand-pushed dim sum trolleys weave between tables, covered teacups release wisps of fragrant aroma, ceiling fans turn slowly, and decorative ceramic tiles and birdcages enhance the warm, vintage teahouse ambience. Veteran chefs uphold their masterful craftsmanship, preparing freshly made dim sum including har gow (shrimp dumplings) and siu mai (pork dumplings), alongside nostalgic stir-fried dishes – perfectly embodying the time-honoured tea-drinking aesthetic of "one pot of tea, two pieces of dim sum, with boiling water and fine tea".

With the airport as its new runway, Lin Heung Lau not only sees off and welcomes travellers, but also lets a century of tea fragrance gently take flight amid the collision of eras, allowing every diner to savour, in an atmosphere of time-honoured charm, the warmth and human touch deeply rooted in Hong Kong's soul.



茶市點心價目表
Morning / Afternoon Tea Dim Sum Pricing

小點 Small Dim Sum	$25
中點 Medium Dim Sum	$30
大點 Large Dim Sum	$35
特點 Feature Dim Sum	$42
頂點 Premium Dim Sum	$48
金點 Golden Dim Sum	$68

晚市－宵夜點心價目表
Dinner - Late Night Dim Sum Pricing

各式點心 Assorted dim sum	from $48 起

本店設有堂食座位費，包含各式茗茶及熱水 $18 每位 per person
Dine-in : Table fee includes assorted Chinese Tea and Hot Water

蓮香樓推介 Lin Heung Lau Recommendation
素菜 Vegetarian
辛辣 Spicy
含有花生 Peanut ingredients
含有豬油或豬肉 Contains Lard or Pork

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的員工
Please let us know if you have any special dietary requirements, food allergies or food intolerances

所有價錢以港幣計算及另加10%服務費
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圖片只供參考
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24 小時營業

全日為市民服務增添城市動力。
「蓮香樓茶濃，情更濃」，我們全天候歡迎您。
Open 24 hours, serving the public all day to fuel the city's energy.

06:00 - 17:00
茶市 Morning - Afternoon Session

17:00 - 22:00
晚市 Dinner Session

22:00 - 06:00
宵夜 Late Night

懷舊招牌菜 Traditional Signature Dish

人氣菜式 Popular Dishes

敬請預訂 Advance Order Required

T1 蓮香霸王鴨
Debonded & Steam-braised Duck & stuffed w/ Various Fillings

$638/隻whole



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懷舊招牌菜 Traditional Signature Dish



T2 家鄉煎釀鯪魚 $158/條pc
Pan-fried Stuffed Dace Fish



T3 懷舊蓮藕餅 $148/8件pcs
Pan-fried Lotus Root Cake

T1 蓮香霸王鴨 $638/隻whole
Debonded & Steam-braised Duck & stuffed w/ Various Fillings

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懷舊招牌菜 Traditional Signature Dish

人氣菜式 Popular Dishes

T4 雞蛋焗魚腸 $148
Classic Pottery-baked Fish Intestines



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懷舊招牌菜 Traditional Signature Dish



T5 蠔皇蝦籽扣柚皮 $148
Braised Pomelo Peel w/ Dried Srimp Roe



T6 懷舊小食三層架 懷舊蝦棗(4粒)•蝦多士(6件)•椒鹽魷魚鬚 $198
Three-tier Snack Towner
Deep-fried Traditional Shrimp Balls(4pcs)•Deep-fried Traditional Prawn Toast (6pcs)•Deep-Fried Squid Tentacles w/ Salt and Pepper

T4 雞蛋焗魚腸 $148
Classic Pottery-baked Fish Intestines

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燒味 Roast

潮蓮燒鵝 Roasted Goose

R1 $568/隻whole　R2 $288/半隻half　R3 $168/例牌regular

燒鵝下庄加$30 Add $30 for Lower Portion of Roast Goose

人氣菜式 Popular Dishes



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燒味 Roast



化皮乳豬 R4 $988/隻whole R5 $538/半隻half R6 $268/例牌regular
Roasted Suckling Pig
需時約20分鐘need about 20 mins

脆皮燒腩仔 R7 $148/例牌regular
Crispy Roasted Pork Belly

潮蓮燒鵝 R1 $568/隻whole R2 $288/半隻half R3 $168/例牌regular
Roasted Goose
燒鵝下庄加$30 Add $30 for Lower Portion of Roast Goose



秘製貴妃雞 R8 $348/隻whole R9 $178/半隻half
Poached Chicken

玫瑰豉油雞 R10 $348/隻whole R11 $178/半隻half
Soy Sauce Chicken

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燒味 Roast

R12 燒味雙拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選二款) (Select any two dishes) $188/例牌regular
Roast Duo (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

R13 燒味三拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選三款) (Select any three dishes) $268/例牌regular
Roast Trios (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

R14 燒鵝雙拼 (叉燒、燒腩仔、油雞、貴妃雞) (任選一款) (Select any one dish) $268/例牌regular
Roast Goose Duo (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

R15 燒鵝三拼 (叉燒、燒腩仔、油雞、貴妃雞)(任選二款) (Select any two dishes) $348/例牌regular
Roast Goose Trios (Signature BBQ Pork, Roasted Pork Belly, Soy Sauce Chicken, Poached Chicken)

燒鵝下庄加$30 Add $30 for Lower Portion of Roast Goose

人氣菜式
Popular Dishes



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燒味 Roast



R16 蜜汁叉燒皇 $148/例牌regular
Signature BBQ Pork



R17 懷舊金錢雞 (4件起) $28/件pc
Roasted Chicken Liver and Pork in Barbeque Sauce (min. 4pcs)



R18 秘製口水雞 (冷盤小食) $128/例牌regular
Chicken w/ Sichuan Sauce (Cold Dish)

R19 海蜇燻蹄 (冷盤小食) $128/例牌regular
Sliced Pork Knuckle & Jellyfish (Cold Dish)

R20 青瓜海蜇 (冷盤小食) $68/例牌regular
Cucumber & Jellyfish (Cold dish)

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湯羹 Double-Boiled Soup

D1 龍皇杏燉白肺湯
Pig Lung Soup w/ Chinese Almond Juice

$88/每位per person



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湯羹 Double-Boiled Soup

D1 龍皇杏燉白肺湯 $88/每位per person
Pig Lung Soup w/ Chinese Almond Juice



D2 養生燉湯 $78/每位per person
Double-boiled Soup

D3 竹笙蓮子燉花膠 $138/每位per person
Double-Boiled Fish Maw w/ Bamboo Pith & Lotus Seeds

D4 竹笙燕窩海鮮羹 $168/每位per person
Bird's Nest & Bamboo Pith Seafood Broth

D5 松葉蟹肉粟米魚肚羹 $88/每位per person
Superior Fish Maw Soup w/ Crab Meat & Sweet Corn

D7 松葉蟹肉酸辣海鮮羹 $88/每位per person
Superior Crab Meat Soup w/ Hot & Sour Seafood Soup

D6 茜湖牛肉羹 $78/每位per person
Minced Beef & Parsley Soup

D8 羊肚菌鴿吞燕 $388/每位per person
Braised Pigeon Stuffed w/ Bird's Nest in Morel Mushroom Broth
【一天前預訂•One day in advance】

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海味類 Premium Dried Seafood

PD1 花膠蝦籽柚皮
Braised Pomelo Peel w/ Fish Maw & Shrimp Roe

$168/每位per person



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海味類 Premium Dried Seafood



PD2 蠔皇天白菇伴六頭鮑魚 $138/每位per person
Braised Abalone w/ Mushrooms in Oyster Sauce



PD4 蠔皇花膠鮑魚伴海參 $208/每位per person
Braised Fish Maw, Abalone & Sea Cucumber in Oyster Sauce

PD1 花膠蝦籽柚皮 $168/每位per person
Braised Fish Maw w/ Sea Cucumber & Vegetable

PD3 翠竹花膠映海參 $168/每位per person
Braised Fish Maw w/ Sea Cucumber & Vegetable

PD5 芙蓉百花釀海參 $138/每位per person
Stuffed Sea Cucumber w/h Shrimp Mousse in Egg White Sauce

PD6 鮑汁柚皮鵝掌鮑魚 $188/每位per person
Braised Goose Feet, Abalone & Pomelo Peel in Abalone Sauce

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海鮮 Seafood

S1 荷香糯米膏蟹
Steam Crab with Sticky Rice in Lotus Leaf

$488/隻pc



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海鮮 Seafood



S2 五柳松子魚（鱸魚） $208
Deep-fried Sweet & Sour Mandarin Fish (Sea Bass)



S3 玉樹麒麟龍躉球 $248
Steamed Giant Grouper Fillet w/ Chinese Ham & Mushrooms

S4 紅蔥油爆龍躉球 $248
Stir-fried Giant Grouper Fillet w/ Shallot Oil

S6 荷香雲耳蒸龍躉頭腩 $218
Steamed Giant Grouper Head & Bbelly w/ Wood Ear Fungus Wrapped in Lotus Leaf

S7 薑蔥焗龍躉頭腩 $218
Baked Giant Grouper Head & Belly w/ Ginger & Onion

S8 避風塘炒膏蟹 $488/隻pc
Stir-fried Crab in Typhoon Shelter Style

S1 荷香膏蟹蒸糯米飯 $488/隻pc
Steam Crab w/ Sticky Rice in Lotus Leaf

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海鮮 Seafood

S13 麻婆豆腐龍蝦
Lobster with Spicy Mapo Tofu

$488/隻pc



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海鮮 Seafood



S11 椒鹽海中蝦 $188
Stir-fried Sea Prawns w/ Salt & Pepper



S9 油浸筍殼魚 $238/條pc
Oil-Poached Marble Goby

S10 豉油皇海中蝦 $188
Stir-fried Sea Prawns w/ Soy Sauce

S12 酥炸本灣桶蠔 $268
Deep-fried Crispy Oysters

S13 薑蔥焗本灣桶蠔 $268
Baked Oysters w/ Ginger & Onion

S14 麻婆豆腐龍蝦 $488/隻pc
Lobster w/ Spicy Mapo Beancurd

S15 椒麻避風塘龍蝦 $488/隻pc
Stir-fried Lobster in Typhoon Shelter Style

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特式小菜 Chef's Recommendation

C4 潮汕蠔餅 $178
Deep-fried Oyster in Chiuzhou Style



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特式小菜 Chef's Recommendation



C1 白玉翠影帶子 $258
Stir-fried Scallops w/ Sugar Snap Pea



C2 金沙窩巴明蝦球 $178
Deep-fried Shrimp in Salted Egg Yolk

C4 潮汕蠔餅 $178
Deep-fried Oyster in Chiuzhou Style

C5 芙蓉百花蒸松葉蟹鉗 (4件) $188
Steamed Crab Claw w/ Egg White (4pcs)

C6 松露翠竹蝦球 $178
Stir-fried Prawns w/ Vegetables in Black Truffle Sauce

C7 欖菜乾煸四季豆 $148
Dry-fried Green Beans w/ Minced Pork & Olive Vegetable

C8 荔浦梅子鴨 $168
Braised Duck w/ Taro & Plums

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特式小菜 Chef's Recommendation

麻婆蝦球豆腐煲 $158
Mapo Beancurd w/ Sautéed Prawns in Clay Pot



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特式小菜 Chef's Recommendation



C9 滑蛋蝦仁 $168
Stir-fried Prawns w/ Silky Eggs



C3 蜜汁燒桂花鱔 $238
Deep-fried Eel w/ Osmanthus & Honey

C10 麻婆蝦球豆腐煲 $158
Mapo Beancurd w/ Sautéed Prawns in Clay Pot

C11 蓮香小炒皇 $168
Lin Heung Signature Stir-Fry

C12 原件馬友鹹魚茄子煲 $158
Whole Salted Mackerel & Eggplant in Clay Pot

C13 豆豉鯪魚炒油麥菜 $128
Stir-fried Lndian Lettuce w/ Dace & Black Beans

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豬肉 Pork

P1 九制陳皮骨 $158
Pork Rib w/ Preserved Tangerine Peel



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豬肉 Pork



P4 黑醋咕嚕肉 $158
Sweet & Sour Pork w/ Balsamic Vinegar

P1 九制陳皮骨 $158
Pork Rib w/ Preserved Tangerine Peel

P2 凍乾蜜桃咕嚕肉 $158
Sweet & Sour Pork w/ Dry Peach

P5 話梅子薑骨 $158
Pork Ribs Sweet Preserved Plum & Young Ginger

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牛肉 Beef

BF5 三蔥爆牛肉
Stir-fried Beef with Chinese Onions

$168/例牌regular



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牛肉 Beef



BF1 和栗茸炆牛肋粒 $198
Braised Beef Tenderloin w/ Chestnut



BF4 乳香紅糟烤牛肋骨 $298
Roasted Beef Ribs w/ Red Yeast and Fermented Tofu

BF2 蜜椒金薯牛柳粒 $198
Diced Beef Tenderloin w/ Honey Pepper Sauce

BF5 三蔥爆牛肉 $168
Stir-fried Beef w/ Chinese Onions

BF6 豉蒜虎皮椒炒牛肉 $168
Stir-fried Beef w/ Black Bean, Garlic & Green Chili Pepper

BF7 咖喱脆皮牛腩 $298
Golden Crispy Beef Brisket in Curry Sauce

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家禽 Poultry

PO6 香酥辣子雞 $138
Sichuan Spicy Chicken



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家禽 Poultry



手淋炸子雞
Deep-fried Crispy Chicken

PO1 $368/隻whole　PO2 $188/半隻half



PO3 香水檸檬煎軟雞 $168
Pan-fried Chicken Steak w/ Lemon Sauce

PO4 乾蔥豆豉雞煲 $158
Chicken with Shallots & Black Beans in Clay Pot

PO5 古法荷葉蒸雞 $168
Steam Chicken w/ Lotus Leaf

PO6 香酥辣子雞 $138
Sichuan Spicy Chicken

PO7 話梅蜜餞子薑雞煲 $158
Chicken w/ Ppreserved Plum & Young Ginger in Clay Pot

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菜蔬 Vegetable

V1 竹笙羅漢上素 $148
Steamed Bamboo Pith and Mixed Vegetables in Lo Han Style



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菜蔬 Vegetable



V6 大澳蝦乾啫啫芥蘭 $128
Tai O Dried Shrimp & Chinese Kale in Sizzling Pot



V2 畔水芹香 $138
Stir-fried Lotus Root & Celery w/ Assorted Vegetables

V1 竹笙羅漢上素 $148
Steamed Bamboo Pith & Mixed Vegetables in Lo Han Style

V7 蟲草花紅杞浸時蔬 $128
Poached Seasonal Vegetables w/ Cordyceps Flower & Goji

V3 紅燒羊肚菌豆腐煲 $148
Braised Morel Mushroom w/ Beancurd

V4 銀杏豆乳浸鮮竹 $128
Poached Ginkgo & Fresh Beancurd Sheets in Soy Milk

V5 金銀蒜炒時菜 $98
Stir-fried Seasonal Vegetable w/ Garlic

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粉麵飯 Noodles & Rice



RN2 蓮香炒飯 $128
Fried Rice w/ Dace in Fermented Black Beans

RN4 大富豪撈飯（瑤柱、花膠、海參、海鮮） $198
Rice w/ Premium Seafood (Dried Scallop, Fish Maw, Sea Cucumber & Seafood)

RN5 福建炒飯 $148
Fried Rice in Fujian-style

RN8 欖菜燒肉粒炒飯 $128
Fried Rice w/ Roast Pork & Olive Vegetable

RN11 潮汕蠔仔泡飯 $78
Teochew-style Rice Soup w/ Oysters & Minced Pork

RN7 雪菜火鴨絲炆米 $138
Stewed Rice Noodles w/ Shredded Duck & Preserved Vegetable

RN12 雪菜火鴨絲湯米 $148
Rice Noodle Soup w/ Shredded Duck & Preserved Vegetable

粉麵飯 Noodles & Rice



RN1 乾炒牛河 $128
Wok-fried Flat Rice Noodles w/ Beef

RN6 蝦球蝦籽薑蔥撈麵 $148
Tossed Noodles w/ Shrimp Balls, Shrimp Roe, Ginger & Scallion

RN14 豉油皇蝦籽炒麵 $128
Stir-fried Noodles w/ Shrimp Roe in Soy Sauce

RN9 乾燒伊麵 $128
Stir-fried E-Fu Noodles

RN13 鴻圖窩麵 $148
Braised E-fu Noodles w/ Crabmeat & Egg

RN10 香菇肉碎銀針粉 $128
Mushroom & Minced Pork w/ Silver Needle Noodles

RN3 大澳蝦醬豉油皇炒麵 $128
Fried Noodles w/ Tai O Shrimp Paste & Soy Sauce



點心 Dim Sum

以下點心為現點現做
需等候片刻，請向員工下單

Made fresh to order
Please allow time and ask staff to order

DS6 高湯鮑魚燒賣仔 Abalone Siu Mai w/ Stock	$68	DS2 懷舊小籠包 Pork Soup Dumplings	$48
DS7 姬松茸石榴包 Agaricus Blazei Pomegranate Dumplings	$68	DS3 鮮豬潤燒賣 Steamed Pork Liver Siu Mai	$35 早午市 Daytime / $48 晚市 Dinner
DS8 鮑魚鳳眼餃 Steamed Abalone & Shrimp Dumplings	$68	DS5 古法豬肚燒賣 Steamed Pork Stomach Siu Mai	$35 早午市 Daytime / $48 晚市 Dinner
DS9 蓮香鮑魚如意餃 Abalone Fish-Shaped Dumplings	$68	DS10 壽桃包 (2隻起 min.2pcs) Steamed Longevity Peach-shaped Bun	$18/隻pc
DS1 花膠鮑魚灌湯餃 Soaked Dumpling w/ Fish Maw and Abalone in Soup	$58		

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白飯 Steamed Rice	$15/碗bowl
外賣盒 Takeaway Box	$2/個pc
外賣袋 Takeaway Bag	$1/個pc

本店全面使用大豆油。
All dishes at this establishment are prepared with soybean oil.

如您有任何特殊的飲食要求，食物過敏或食物不耐症，請告知我們的員工。
Please let us know if you have any special dietary requirements, food allergies or food intolerances

部份招牌菜製作需時，請最少於用餐日前兩日預訂以獲得最佳體驗。
For the best experience with our signature dishes, please make reservations at least two days in advance.
This allows us to prepare your meal with the utmost care. Thank you for your understanding!

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