



## 米芝蓮盛宴

### MICHELIN DEGUSTATION MENU

#### 天龍獻粹

##### **Chef's Premium Selection**

海鹽煮鮮鮑、桂花蜜汁叉燒、魚子醬日本南瓜

*Simmered fresh abalone with sea salt*

*Barbecued pork with osmanthus flower honey*

*Chilled Japanese pumpkin with caviar*

**2006 Gosset, Grand Millesime Brut, Champagne**

#### 薑蔥蓉煎龍蝦

*Pan-fried lobster with minced ginger and spring onion*

**2015 Puligny Montrachet, Domaine de la Vougeraie, Burgundy**

#### 金腿官燕蒸星斑

*Steamed grouper fillet with Jinhua ham and superior bird's nest*

#### 黑椒汁松茸和牛

*Wok-fried wagyu beef with matsutake mushroom in black pepper sauce*

**2014 Château Lagrange, Saint-Julien, Bordeaux**

**2006 Château Rauzan-Ségla, Margaux, Bordeaux**

**2015 Château La Fleur-Pétrus, Pomerol, Bordeaux**

#### 番茄蟹鉗燴糯米飯

*Braised glutinous rice with crab claw and tomato*

**杭州胎菊**

**Hangzhou Chrysanthemum Buds Tea**

#### 天龍甜品薈萃

##### **Chef's Specialty Desserts**

香芒楊枝甘露、五仁椰絲撻

*Chilled mango cream with sago and pomelo*

*Baked shredded coconut tart with assorted nuts*

**2009 Château Rieussec, Sauternes, Bordeaux**

每位 HK\$1,928

HK\$1,928 per person

**HK\$1,200 可配搭美酒**

**Selected premium wines available at an additional HK\$1,200 per person**

**HK\$520 加配搭品酒師推介 2006 Château Rauzan-Ségla 一杯**

**Upgrade to a glass of 2006 Château Rauzan-Ségla at an additional HK\$520**

**HK\$1,200 加配搭品酒師推介 2015 Château La Fleur-Pétrus 一杯**

**Upgrade to a glass of 2015 Château La Fleur-Pétrus at an additional HK\$1,200**

兩位或以上起

**Minimum order for 2 persons or above**

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嚐星饗宴

SIGNATURE TASTING MENU

天龍獻粹

**Chef's Premium Selection**

芝麻海蜇凍鮑絲、桂花蜜汁叉燒、窩貼大蝦多士  
Chilled shredded abalone with jellyfish in sesame oil  
Barbecued pork with osmanthus flower honey  
Deep-fried shrimp toast

**2017 Pinot Grigio Livio Felluga, Friuli Venezia Giulia**

炸釀蟹蓋

Deep-fried crab shell filled with crab meat and onion

**2016 Blanc des Cabanes, Château du Coureau, Bordeaux**

原個椰皇花膠燉雞

Double-boiled chicken soup with fish maw in baby coconut

銀魚苗油泡星斑球

Wok-fried spotted garoupa fillet with crispy silver needle fish

**2015 Puligny-Montrachet, Domaine Bachelet-Monnot, Burgundy**

珍珠洋蔥爆和牛

Wok-fried wagyu beef with pearl onion

**2014 Château Lagrange, Saint-Julien, Bordeaux**

**2006 Château Rauzan-Ségla, Margaux, Bordeaux**

**2015 Château La Fleur-Pétrus, Pomerol, Bordeaux**

松露翡翠竹筍卷

Braised bamboo fungus with spinach and black truffle

鮑粒荷葉飯

Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf

天龍甜品薈萃

**Chef's Specialty Desserts**

香芒楊枝甘露、紫薯芝麻煎堆仔

Chilled mango cream with sago and pomelo

Deep-fried sesame dumpling filled with purple sweet potato

**2014 Prince de Saint-Aubin, Sauternes, Bordeaux**

每位 HK\$2,128

HK\$2,128 per person

包括品酒師推介香檳一杯

With a glass of champagne from Sommelier's selection

HK\$1,550 可配搭美酒

Selected premium wines available at an additional HK\$1,550 per person

HK\$520 加配搭品酒師推介 2006 Château Rauzan-Ségla 一杯

Upgrade to a glass of 2006 Château Rauzan-Ségla at an additional HK\$520

HK\$1,200 加配搭品酒師推介 2015 Château La Fleur-Pétrus 一杯

Upgrade to a glass of 2015 Château La Fleur-Pétrus at an additional HK\$1,200






兩位或以上起

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## 紐西蘭野生黑金鮑魚

### NEW ZEALAND WILD ABALONE DELICACIES

- |   |  |     |
|---|--|-----|
|       | <b>蠔皇扣原隻鮑魚 (每隻)</b>                                    | 788 |
|   | Braised whole abalone in oyster sauce (one piece)      |     |
|    | <b>蔥爆生切薄鮑片 (每隻)</b>                                    | 788 |
|   | Wok-fried sliced abalone with spring onion (one piece) |     |
|   | <b>鮑甫海苔珍珠飯 (半隻)</b>                                    | 398 |
|   | Braised rice with abalone and seaweed (half piece)     |     |

= Signature 推介菜式

 = Pork 含豬肉

 = Shellfish 貝類

 = Vegetarian 素菜

 = Spicy 辣

 = Nuts 含果仁

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天龍軒

TIN LUNG HEEN

普尼爾魚子醬配廚師精選頭盤

PRUNIER CAVIAR & CHEF PAUL APPETIZERS

普尼爾魚子醬

*Prunier Caviar 15g*

天龍獻粹

*Chef's Premium Selection*

化皮乳豬件、芝士焗銀鱈魚、海蜇凍鮑絲

*Roasted crispy suckling pig served with Chinese puff*

*Baked cod fish with cheese*

*Chilled shredded abalone with jellyfish*

包括一杯 2009 唐培里儂香檳

*Including one glass of Dom Pérignon 2009*

每位 HK\$892

*HK\$892 per person*

兩位或以上起

*Minimum order for 2 persons or above*

Dom Pérignon

魚子醬精選

Caviar Selection

普尼爾傳統 (每罐 30 克)

1,200

Prunier Tradition (30 g per tin)

普尼爾巴黎 (每罐 30 克)

1,800

Prunier Paris (30 g per tin)

貝魯佳魚子醬 (每罐 30 克)

5,800

Caviar Beluga (30 g per tin)

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## 頭盤、冷盤及小食

### APPETIZERS, COLD DISHES AND SNACKS

- |   |  |     |
|---|--|-----|
|   | <b>芝麻海蜇凍鮑絲</b>   | 148 |
|   | Chilled shredded abalone with jellyfish in sesame oil                                    |     |
|   | <b>窩貼大蝦多士</b>  | 138 |
|   | Deep-fried shrimp toast  |     |
|    | <b>免治和牛脆藕餅</b>   | 138 |
|   | Deep-fried lotus root cake with minced wagyu beef, water chestnut and spring onion       |     |
|    | <b>芥末田雞腿</b>   | 138 |
|   | Wok-fried frog leg with mustard sauce  |     |
|   | <b>芝士焗銀鱈魚</b>  | 138 |
|   | Baked cod fish with cheese   |     |
|    | <b>脆皮燒三層肉</b>  | 128 |
|   | Roasted crispy pork belly  |     |
|    | <b>銀魚乾香辣拌雞絲粉皮</b>  | 128 |
|   | Tossed bean noodle with shredded chicken and dried silver needle fish in spicy sauce     |     |
|    | <b>羅漢上素燻鵝</b>  | 128 |
|   | Deep-fried smoked bean curd sheet filled with carrot, shiitake mushroom and black fungus |     |

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## 明爐燒烤

### BARBECUED SPECIALTIES

☆		蜜燒西班牙黑豚肉叉燒 (需 24 小時前預訂)	366
		Barbecued Iberian pork with honey (24 hours advance notice required)	
		桂花蜜汁叉燒	232
		Barbecued pork with osmanthus flower honey	
		化皮乳豬件	328
		Roasted crispy suckling pig served with Chinese puff	
		玫瑰豉油雞 (半隻)	258
		Marinated chicken in soy sauce (Half Piece)	
		掛爐燒鵝	
		Roasted goose with plum sauce	
		(例牌 Regular portion)	333
		(半隻 Half piece one course)	618
		片皮烤鴨	
		Tin Lung Heen Peking duck	
		(半隻 Half piece one course)	478
		(一隻 Whole piece one course) *	858
		*另加菜式: 生菜片鴨鬆	200
		* Additional course:	200
		Wok-fried minced duck, mushroom and bamboo shoot served with fresh lettuce	
	 	精選燒味拼盤 (每位)	180
		Chef's signature barbecued combination (Per Person)	
		桂花蜜汁叉燒、玫瑰豉油雞、掛爐燒鵝、 脆皮燒三層肉、滷水牛腩、燻蹄或海蜆	自選三款 Three kinds of your choice
		Barbecued pork with osmanthus flower honey Marinated chicken in soy sauce、Roasted goose with plum sauce Roasted crispy pork belly、Marinated beef shin、Pig knuckle、Jellyfish	

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## 湯羹

### SOUPS

	每位 Per Person
☆  原個椰皇花膠燉雞 Double-boiled chicken soup with fish maw in baby coconut	418
  桂圓石斛燉響螺 Double-boiled sea conch soup with dried longan and Chinese herb	406
  花旗參鹿蹄筋燉鮮鮑 Double-boiled fresh abalone soup with deer tendon and ginseng	406
  瑤柱花膠鴨絲羹 Braised shredded duck soup with chicken, conpoy and fish maw	246
   龍蝦酸辣羹 Braised hot and sour soup with lobster	246
 菜苗牛肉羹 Braised minced beef soup with vegetable	233
 雪棗菜膽燉松茸 Double-boiled matsutake mushroom soup with red date and vegetable	233

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燕窩

BIRD'S NEST

	每位 Per Person
 上湯紅燒官燕 Braised superior bird's nest in supreme broth	723
 魚子醬官燕白玉蒸海膽 Steamed sea urchin, superior bird's nest stuffed in winter melon topped with caviar	723
 金腿官燕炒滑蛋 Scrambled egg with superior bird's nest and Jinhua ham	660
  瑤柱官燕釀竹笙 Braised bamboo fungus stuffed with superior bird's nest topped with conpoy	552
  海鮮南瓜燕窩羹 Braised bird's nest soup with seafood and pumpkin	360
  鮮蟹肉燕窩羹 Braised bird's nest soup with fresh crab meat	360

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## 鮑魚、海味

### ABALONE AND AIR DRIED SEAFOOD

- |   |   |                        |
|---|---|------------------------|
|       | <b>日本 16 頭吉品鮑</b><br>Braised whole Yoshihama abalone (16 heads)<br>in supreme sauce                     | 每位 Per Person<br>5,800 |
|       | <b>日本 26 頭日本禾麻鮑</b><br>Braised whole Japanese Oma abalone (26 heads)<br>in supreme sauce                | 每位 Per Person<br>1,938 |
|       | <b>津菜膽蠔皇鮮鮑甫 (6 片)</b><br>Braised sliced fresh abalone and Chinese cabbage<br>in oyster sauce (6 slices) | 916                    |
|   | <b>蠔皇鮑角山瑞群</b><br>Braised abalone with softshell turtle in<br>oyster sauce                              | 每位 Per Person<br>388   |
|   | <b>蝦子百花釀遼參</b><br>Stewed superior sea cucumber stuffed with shrimp<br>paste and shrimp roe              | 每位 Per Person<br>268   |
|   | <b>麵醬魚肚伴海參</b><br>Stewed fish maw with sea cucumber in<br>fermented bean paste                          | 每位 Per Person<br>238   |
|   | <b>鹿蹄筋花菇扣鵝掌</b><br>Braised goose web with shiitake mushroom and<br>deer tendon                          | 每位 Per Person<br>212   |

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## 生猛海上鮮

### LIVE SEAFOOD

#### 清蒸海上鮮

Steamed Live Fish

東星斑、老鼠斑、瓜子斑 或 其他  
Spotted garoupa, Pacific garoupa  
Red spotted garoupa or others

時價

Market Price

#### 生猛本地龍蝦

Live Lobster

薑蔥焗、蒜蓉蒸、豉椒炒、上湯焗、花雕雲腿蒸  
Wok-fried with ginger and spring onion;  
Steamed with garlic;  
Stir-fried with black bean sauce;  
Simmered with superior soup;  
Steamed with Jinhua ham and Huadiao wine

時價

Market Price

#### 游水海中蝦

Live Prawn

白灼、椒鹽、豉油皇、蒜蓉蒸、花雕醉  
Poached;  
Wok-fried with spicy salt;  
Pan-fried with soy sauce;  
Steamed with garlic;  
Drunken with Huadiao wine

時價

Market Price

#### 生猛大肉蟹

Live Crab

清蒸、薑蔥焗、花雕蒸、豉椒炒、  
椒鹽、豉油皇、蛋白蒸  
Steamed with ginger and spring onion;  
Wok-fried with ginger and spring onion;  
Steamed with Huadiao wine;  
Stir-fried with black bean sauce;  
Wok-fried with spicy salt;  
Wok-fried with soy sauce;  
Steamed with egg white

時價

Market Price

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## 海鮮

## SEAFOOD

	每位 Per Person
☆ 🐷 🐚 花雕蛋白蒸蟹钳 Steamed crab claw with egg white in Huadiao wine	316
☆ 🐚 炸釀蟹蓋 Deep-fried crab shell filled with crab meat and onion	266
🐷 🐚 上湯焗西班牙紅蝦皇 Wok-fried Spanish red prawn in supreme broth	348
🐷 🐚 韭黃蒜片炒蜆子皇 Wok-fried razor clam with chives and sliced garlic	206
🐷 🐚 梅酒海螺煮鮮鮑 Simmered fresh abalone with sea conch in plum wine	206
🐷 🐚 三文魚子松露煎帶子 Pan-fried scallop with salmon roe and black truffle	146
🐚 糖醋吉列桶蠔 Deep-fried oyster in sweet and sour sauce	146

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## 海鮮

### SEAFOOD


- |   |  |     |
|---|--|-----|
|       | <b>牛肝菌香茜龍蝦球</b>  | 828 |
|   | Sautéed lobster with porcini mushroom and coriander                |     |
|       | <b>泡椒花膠炒螺片</b>   | 498 |
|   | Wok-fried sliced conch and fish maw with pickled chili             |     |
|    | <b>蔥蓉脆餅煎帶子</b>   | 428 |
|   | Pan-fried scallop with spring onion served with crispy cake        |     |
|   | <b>金腿碧玉簪蝦球</b>   | 420 |
|   | Wok-fried prawn skewered with vegetable and topped with Jinhua ham |     |
|    | <b>翡翠黃金蝦仁</b>  | 362 |
|   | Wok-fried shrimp with salted egg yolk and vegetable                |     |
|   | <b>銀魚苗油泡星斑球</b>  | 546 |
|   | Wok-fried spotted groupa fillet with crispy silver needle fish     |     |
|   | <b>柱侯豆腐炆斑骨腩</b>  | 363 |
|   | Stewed groupa belly with bean curd in Chu Hou sauce                |     |

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 = Shellfish 貝類

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## 肉類

## MEAT

- |   |  |     |
|---|--|-----|
|     | <b>黑豚肉煎鵝肝盒 (每位)</b>  | 188 |
|   | Pan-fried Kurobuta pork filled with foie gras and onion (Per Person) |     |
|     | <b>龍軒東坡肉 (每位)</b>  | 118 |
|   | Braised pork belly with supreme sauce (Per Person)                   |     |
|          | <b>珍珠洋蔥爆和牛</b>   | 656 |
|   | Wok-fried wagyu beef with pearl onion                                |     |
|    | <b>清湯蘿蔔牛腩</b>  | 278 |
|   | Simmered beef brisket with turnip in supreme broth                   |     |
|    | <b>沙爹冬筍炆羊柳</b>   | 278 |
|   | Stewed lamb loin with bamboo shoot in satay sauce                    |     |
|     | <b>瑤柱馬蹄蒸肉件</b>   | 258 |
|   | Steamed minced pork with conpoy and water chestnut                   |     |
|    | <b>鳳梨中式牛柳</b>  | 258 |
|   | Pan-fried beef fillet with pineapple in sweet and sour sauce         |     |

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## 家禽

### POULTRY

- |   |   |     |
|---|---|-----|
|     | <b>蠔皇海參麒麟雞 (半隻)</b>   | 283 |
|   | Braised chicken with sea cucumber and Jinhua ham in oyster sauce (Half Piece)   |     |
|    | <b>針菇南乳焗雞(半隻)</b>   | 283 |
|   | Baked chicken with dried yellow daylily in fermented bean curd paste (Half Piece)   |     |
|   | <b>脆皮炸子雞 (半隻)</b>   | 283 |
|   | Deep-fried crispy chicken (Half Piece)  |     |
|    | <b>豉椒愉耳炒鴿脯伴糖醋鳳梨鴿肉</b>   | 308 |
|   | Wok-fried sliced pigeon with brown fungus in black bean sauce<br>Wok-fried pigeon fillet with pineapple in sweet and sour sauce |     |
|    | <b>鮮淮山松子菜片鴿崧</b>  | 308 |
|   | Wok-fried minced pigeon, fresh yam and pine nut served with fresh lettuce   |     |
|    | <b>檸汁杏片脆鴨件</b>  | 278 |
|   | Deep-fried duck fillet with almond flake in lemon sauce   |     |
|    | <b>X.O. 醬芥蘭度炒鴨脯</b>   | 278 |
|   | Wok-fried sliced duck with Chinese kale in X.O. chili sauce   |     |

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## 時蔬、素菜

### VEGETARIAN

- |   |  |     |
|---|--|-----|
|    | <b>松露翡翠竹筍卷</b>   | 248 |
|   | Braised bamboo fungus with spinach and black truffle                       |     |
|    | <b>上湯花菇三色蔬</b>   | 248 |
|   | Simmered assorted vegetables and shiitake mushroom in supreme broth        |     |
|   | <b>風味雞樅菌白玉盒</b>  | 248 |
|   | Braised winter melon filled with termite mushroom in spicy sauce           |     |
|    | <b>黑蒜芝麻蒸博多茄子</b>   | 248 |
|   | Steamed Hakata eggplant with sesame, black garlic and spring onion         |     |
|    | <b>東瀛花菇炆釀豆腐</b>  | 248 |
|   | Braised bean curd stuffed with shiitake mushroom                           |     |
|    | <b>松茸南瓜銀芽炒豆乾</b>   | 248 |
|   | Wok-fried dried bean curd with matsutake mushroom, pumpkin and bean sprout |     |

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## 飯、麵

### RICE AND NOODLES

- |   |   |     |
|---|---|-----|
|     | <b>鮑粒荷葉飯 (每位)</b>   | 108 |
|   | Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf (Per Person)  |     |
|    | <b>欖角松子椰汁香芋炒飯</b>   | 220 |
|   | Fried rice with taro, pine nut and black olive in coconut juice                     |     |
|    | <b>瑤柱蛋白蟹肉炒飯</b>   | 270 |
|   | Fried rice with crab meat, conpoy and egg white                                     |     |
|    | <b>麵醬花膠韭黃雞絲脆麵</b>   | 270 |
|   | Pan-fried noodle with fish maw, shredded chicken and chives in fermented bean paste |     |
|     | <b>海鮮草菇燴伊麵</b>  | 270 |
|   | Braised E-fu noodle with seafood and straw mushroom                                 |     |
|    | <b>菜苗沙爹牛肋肉河粉</b>  | 270 |
|   | Braised rice noodle with sliced beef rib and vegetable in satay sauce               |     |
|    | <b>星洲帶子炒米粉</b>  | 270 |
|   | Fried rice vermicelli with scallop and barbecued pork in Singapore style            |     |

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## 甜品

### DESSERT

	每位 Per Person
 <b>冰花燉官燕</b> (需時約 30 分鐘) Double-boiled superior bird nest's served with coconut milk, almond cream and syrup (Requires approximately 30 minutes preparation time)	728
 <b>香芒楊枝甘露</b> Chilled mango cream with sago and pomelo	98
 <b>仙翁米合桃露</b> Sweetened walnut cream with crystal seaweed	92
 <b>海底椰銀耳杏仁露</b> Sweetened almond cream with sea coconut and snow fungus	92
<b>拉絲雪燕燉鮮奶</b> Double-boiled milk with snow swallow	90

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甜點

PASTRIES

	雪燕椰汁玉米糕 Chilled sweet corn and coconut jelly with snow swallow (3 pieces)	91
☆	傳統酥皮蛋撻 (需時約 20 分鐘) Traditional baked egg custard tart (2 pieces) (Requires approximately 20 minutes preparation time)	91
	狀元棗蓉一品糕 Chilled red date and coconut jelly (3 pieces)	91
	芸香綠豆蓉豬仔包 Steamed mung bean bun (2 pieces)	85
	蛋黃蓮蓉南瓜糍 Steamed glutinous rice dumpling filled with egg yolk and lotus seed paste (3 pieces)	85
🍲	紫薯芝麻煎堆仔 Deep-fried sesame dumpling filled with purple sweet potato (3 pieces)	80
🍲	五仁椰絲撻 Baked shredded coconut tart with assorted nuts (3 pieces)	80

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## 天龍軒特色醬料

### SPECIAL SAUCE SELECTION

	每位
	Per Person
 淨指天椒 Chopped chili	30
 指天椒豉油 Soy sauce with chopped chili	30
   天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	42

## 天龍軒特色禮盒

### TIN LUNG HEEN SPECIAL GIFT BOX

	每樽
	Per Bottle
 天龍軒琥珀核桃 Tin Lung Heen walnut	110
  天龍軒豆瓣醬 Tin Lung Heen chili sauce	285
   天龍軒 X.O. 醬 Tin Lung Heen X.O. chili sauce	420
	每盒
	Per Set
 天龍軒琥珀核桃獅峰龍井禮盒 Tin Lung Heen walnut with Chinese Tea Set	230
  天龍軒豆瓣醬獅峰龍井禮盒 Tin Lung Heen chili sauce with Chinese Tea Set	405
   天龍軒 X.O. 醬獅峰龍井禮盒 Tin Lung Heen X.O. chili sauce with Chinese Tea Set	540

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## 天龍軒特級茗茶

### PREMIUM CHINESE TEA SELECTION

每位  
Per Person

#### 綠茶

**Green Tea** known as unfermented tea is the variety which keeps the original colour of the tea leaves. No fermentation takes place during processing so the natural health substances in fresh tea leaves are much remained.

#### 兩前獅峰龍井

Early Spring Shifeng Long Jing

105

#### 洞庭碧螺春

Dongting Bi Luo Chun

105

#### 白茶

**White Tea** is a slightly fermented tea with its body covered with fluffy white hair. It brews to a pale yellow colour and produces a pleasant aroma that is fruity and airy. White tea helps in lowering cholesterol, preventing vascular sclerosis and stress reduction.

#### 福鼎銀針白毫

Fuding Silver Needle

130

#### 白牡丹王

Premium White Peony

65

#### 烏龍

**Oolong Tea** is a "semi-fermented" tea.

Combining the features of green tea and black tea, Oolong tea brews are not only as clear and fragrant as Green tea, but also as fresh and strong as Black tea. It is commonly brewed to be strong, with a bitter taste. Oolong tea helps to replenish energy and refresh the senses.

#### 武夷大紅袍

Wuyi Da Hong Pao

150

#### 蘭花香鐵觀音

Lan Hua Xian Tie Guan Yin

105

#### 馬騮城烏龍

Monkey Pick Oolong

90

## 天龍軒特級茗茶

### PREMIUM CHINESE TEA SELECTION

每位  
Per Person

#### 黑茶/紅茶

**Black / Red Tea** is a completely fermented tea.

In China it is called red tea in reference to the color of the infused liquid or to the red edges of the oxidized leaves, as opposed to the color of the main body of the processed tea leaves. This is most popular form of tea in South Asia and Europe.

#### 普洱熟茶二十五年

Vintage Puerh Ripen 25 Years

185

#### 祁門紅茶

Qimen Black Tea

150

#### 安徽六安

Anhui Liu An

85

#### 荔枝紅茶

Lychee Black Tea

85

#### 花茶

**Scented Tea** is made by mixing and fumigating tea leaves and scented flowers, letting tea assimilate the fragrance of flowers by taking advantage of the absorption of tea leaves. Scented tea is good for individuals with hypertension, as it relieves stress and helps with internal digestion.

#### 甜蜜回憶花茶

Sweet Memories Tea

95

#### 粉紅玫瑰花

Pink Rose Buds

85

#### 中國茗茶

##### House Chinese Tea

兩前龍井, 壽眉, 鐵觀音, 水仙, 普洱, 茉莉, 菊花

Early Spring Long Jing, Shou Me, Iron Buddha

Shui Hsien, Puerh, Jasmine, Chrysanthemum

42