

Yat Tung Heen (Jordan) NEW

逸東軒 (佐敦)



☎ 24 ☎

One to be filed under 'hidden gems', this Cantonese restaurant makes the best of its hotel basement location through warm tones and soft lighting. The kitchen keeps things traditional in order to highlight the natural flavours of the season's produce. Regulars love the roasted meats and double-boiled soups but other signature dishes include fried chicken with ginger and mandarin peel, and double-boiled pig's lung with fish maw in almond soup.

位處酒店地庫的逸東軒讓人感到悠閒舒適，暖色室內裝潢和柔和燈光應配一功。自1990年開業至今，一直為食客帶來沒花巧噱頭的傳統粵菜，扎实的烹調功夫推展四時食材真鮮味，爐味、小菜和老火湯深得食客歡迎，招牌菜有花膠吞汁燉白肺、沙薑陳皮生煎雞等，不少人更愛於兩房以鮑魚燕窩套餐宴客。

TEL. 2710 1093

82F, Eaton Hotel, 380 Nathan Road,

Jordan

佐敦情懷道 380號逸東酒店地庫 2樓

■ PRICE 價錢

Lunch 午膳

à la carte 點菜 \$150-600

Dinner 晚膳

à la carte 點菜 \$300-600

■ OPENING HOURS 營業時間

Lunch 午膳 11:00-15:30 (L.O.)

Dinner 晚膳 18:00-22:30 (L.O.)

