晚餐菜單 HKD7200 (INCLUDED 2 BOTTLES OF WINE CORKAGE)
DINNER MENU

前菜薈萃
（酥香炸芋角、花雕醉雞及五香燻魚）
Savoury Temptation
Deep-fried taro puff,
Drunken chicken in “Hua Diao” wine accompanied with
Smoked fish with five spices

醬皇碧綠象拔蚌
Sautéed Geoduck slices with vegetables in premium soy sauce

雪耳姬松茸燉雞湯
Double-boiled chicken soup
with snow fungus and matsutake mushrooms

清蒸原條沙巴龍躉
Steamed whole giant garoupa fish

金牌炸子雞
Shallow-fried crispy chicken

濃湯杞子浸時蔬
Simmered seasonal vegetables and dried wolfberries
in superior broth

頭抽海鮮粒炒絲苗
Fried rice with assorted seafood in premium soy sauce

南北杏雪耳燉萬壽果
Double-boiled papaya with almonds and snow fungus

美點雙輝
Chinese petits fours

每席十至十二人 HKD7,200
HKD7,200 per table of 10-12 persons
Dinner Menu

Savoury Temptation
Mixed sliced turnip with jellyfish, marinated cherry tomatoes in plum sauce accompanied with boiled salted duck with tangerine peel

Black Truffle Morel Mushrooms
Sautéed scallop, asparagus and morel mushrooms with black truffle

Double-boiled Chicken Soup
Double-boiled chicken soup with conpoy, black mushroom and Chinese cabbage

Steamed Whole Fish
Steamed whole brown-spotted garoupa

Rock Salt Chicken
Baked chicken with rock salt

Seasonal Vegetables
Braised seasonal vegetables with conpoy in superior broth

Braised E-fu Noodles
Braised e-fu noodles with crab meat and shimeji mushroom

Sweetened Black Sesame Cream

Chinese Petits Fours

HKD 9,600 per table of 10-12 persons