

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

晚餐菜單-HKD9600 (INCLUDED 2 BOTTLES OF WINE CORKAGE)

晚餐菜單
DINNER MENU

前菜薈萃

(蘿蔔絲拌海蜇皮、話梅浸串茄及陳皮鹽水鴨)

SAVOURY TEMPTATION

MIXED SLICED TURNIP WITH JELLYFISH, MARINATED CHERRY TOMATOES IN PLUM SAUCE ACCOMPANIED WITH BOILED SALTED DUCK WITH TANGERINE PEEL

黑松露羊肚菌露筍炒帶子

SAUTÉED SCALLOP, ASPARAGUS AND MOREL MUSHROOMS WITH BLACK TRUFFLE

柱甫花菇燉菜膽湯

DOUBLE-BOILED CHICKEN SOUP WITH CONPOY, BLACK MUSHROOM AND CHINESE CABBAGE

原條清蒸老虎斑

STEAMED WHOLE BROWN-SPOTTED GAROUPA

脆皮鹽焗雞

BAKED CHICKEN WITH ROCK SALT

瑤柱扒時蔬

BRAISED SEASONAL VEGETABLES WITH CONPOY IN SUPERIOR BROTH

蟹肉靈芝菇燜伊麵

BRAISED E-FU NOODLES WITH CRAB MEAT AND SHIMEJI MUSHROOM

香滑芝麻糊

SWEETENED BLACK SESAME CREAM

美點雙輝

CHINESE PETITS FOURS

每席十至十二人 HKD9,600
HKD9,600 PER TABLE OF 10-12 PERSONS