

DINNER MENU

晚餐菜單

前菜薈萃

(香脆蝦多士、酥香炸芋角、菠蘿蓮藕片及陳醋木耳小黃瓜)

Savoury Temptation

Crispy toast with shrimp paste, deep-fried taro puff, sliced lotus root with pineapple accompanied with black fungus and cucumber salad with black vinegar

X.O. 醬碧綠鳳片象拔蚌

Sautéed Geoduck slices and chicken with vegetables in X.O. 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

濃湯花膠杞子浸時蔬

Simmered seasonal vegetables, fish maw and dried wolfberries in superior broth

金瑤海鮮粒炒絲苗

Fried rice with assorted seafood and conpoy

南北杏雪耳燉萬壽果

Double-boiled papaya with almonds and snow fungus

美點雙輝

Chinese petits fours

HKD7,200

每席十至十二人

per table of 10-12 persons

(Included 1 bottle of wine corkage)

DINNER MENU

晚餐菜單

前菜薈萃 (果醋涼拌蠔子皇、荔枝汁漬串茄及陳皮鹽水鴨)

Savoury Temptation

Mixed razor clams with sweet vinegar, marinated cherry tomatoes in lychee juice, accompanied with boiled salted duck with tangerine peel

百花羊肚菌露筍帶子炒蝦球

Sautéed scallop, prawn and shrimp patty with asparagus and morel mushrooms

養顏雙雪燉瑤柱湯

Double-boiled chicken soup with conpoy, Chinese honeylocust seeds and snow fungus

原條清蒸老虎斑

Steamed whole brown-spotted garoupa

脆皮鹽焗雞

Baked chicken with rock salt

花膠瑤柱扒時蔬

Braised seasonal vegetables with conpoy fish maw in superior broth

黑松露鮮菌燜伊麵

Braised e-fu noodles with assorted mushroom and black truffle

櫻花蝦海皇炒絲苗

Seafood fried rice with Japan dried ebi

九蓮百合紅豆沙

Sweetened red bean soup with lotus seeds and lily bulbs

美點雙輝

Chinese petits fours

HKD9,600

每席十至十二人

per table of 10-12 persons

(Included 1 bottle of wine corkage)