



# DINNER MENU

## 星洲忌廉焗虎蝦伴荷葉包

Singapore creamy baked tiger prawns  
with steamed buns

## 碧綠花姿蘭花蚌

Stir-fired orchid clams and broccoli with lily flowers

## 海底椰淮杞豬脰燉螺頭

Double-boiled conch soup  
with pork shank, coconut, and Chinese herbs

## 頭抽蔥油蒸金錢虎斑魚

Steamed golden tiger grouper  
with scallion oil and premium soy sauce

## 薑蔥霸皇雞

Ginger and scallion soy sauce chicken

## 鮮蟲草花黑白耳浸菜苗

Simmered seasonal greens with fresh cordyceps flowers,  
black and white fungus in broth

## 金沙蟹肉炒絲苗

Fried rice with crab meat and salted egg yolk

## 遠年陳皮紅豆沙湯圓

Sweetened red bean soup with aged tangerine peel  
and glutinous rice dumplings

## 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

## 桂花蜜餞叉燒

Honey-glazed barbecued pork with Osmanthus

## 麻香海蜇

Tossed jellyfish salad with sesame oil

## 果醋元貝皇

Chilled scallops in fruit vinegar

## 脆皮沙汁蝦球伴露筍炒帶子

Crispy shrimp balls with mayonaise sauce, served with stir-fried scallops and asparagus

## 芝士焗釀蟹蓋

Baked crab shell stuffed with crab meat and cheese

## 雪菊蜜瓜銀耳燉雞湯

Double-boiled chicken soup with snow chrysanthemum, honey dew melon, and snow fungus

## 蠔皇原隻八頭鮑魚扣花菇

Braised whole abalone with oyster sauce and shiitake mushroom

## 蔥香古法蒸老虎斑片

Steamed tiger garoupa fillets with scallion

## 脆皮炸子雞

Shallow fried crispy chicken

## 上湯浸菜苗

Simmered seasonal greens in broth

## 蝦籽鮑絲炆長壽麵

Braised e-fu noodles with shrimp roe and abalone slices

## 福建海皇炒絲苗

Fujian-style fried rice with assorted seafood

## 雪燕牛油果露

Sweetened avocado cream with tragacanth gum

## 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)