



美饌雅聚套餐

Gathering Set Menu

虎蝦鮑魚翅宴

Tiger Prawns, Abalone & Shark's Fin Set

蠔皇六頭鮑魚伴玉掌

Braised 6 Head Abalone with Web Goose

紅燒海皇燴魚翅

Braised Shark's Fin Soup with Seafood

或 OR

野生紅菇螺頭燉雞

Double-boiled Chicken Soup with Dried Wild Russula and Sea Whelk

金沙虎蝦球

Deep-fried Prawns with Salty Egg

「精選美饌」(請選2款)

Selected Dishes (choose 2)

時令甜品拼盆

Dessert Platter

兩位用 \$988

鮑魚花膠魚翅宴

Abalone, Fish Maw & Shark's Fin Set

川香雙小品

Twin Appetizers

小耳伴青瓜、麻辣牛腱

Cucumber with Black Fungus
Marinated Beef Shank in Spicy Sauce

紅燒蟹肉燴魚翅

Braised Shark's Fin Soup with Crab Meat

或 OR

黑虎掌螺頭花菇燉雞

Double-boiled Chicken Soup with Dried Sarcodon Aspratus,
Black Mushroom and Sea Whelk

蠔皇六頭鮑魚扣花膠

Braised 6 Head Abalone with Fish Maw in Oyster Sauce

「精選美饌」(請選2款)

Selected Dishes (choose 2)

時令甜品拼盆

Dessert Platter

兩位用 \$1088

粵式小品魚翅宴

Exquisite Cantonese Shark's Fin Set

南北三小品

Trio Appetizers

七味脆豆腐、芥末仙掌、陳香素千層

Crispy Bean Curd in Spicy Powder
Chilled Duck Webs in Mustard and Wasabi Flavor
Steamed Marinated Fresh Bean Curd Sheet

紅燒花膠絲燴魚翅

Braised Shark's Fin Soup with Shredded Fish Maw

或 OR

松茸螺頭燉花膠

Double-boiled Fish Maw Soup with Sea Whelk and Matsutake

「精選美饌」(請選3款)

Selected Dishes (choose 3)

濃湯野菌浸鮮蔬

Poached Vegetables with Mushrooms in Thick Soup

時令甜品拼盆

Dessert Platter

四位用 \$1,788

「精選美饌」Selected Dishes

西班牙黑毛豬叉燒

Roasted Iberico Barbecued Pork with Honey

榆耳黃耳扒菜苗

Stewed Vegetable with Elm Fungus and Yellow Fungus

蝦球麻婆豆腐

Stir-fried Prawns with Minced Beef and Bean Curd in Chill Sauce

玻璃藤椒乳鴿

Crispy Pigeon in Sichuan Style

瑤柱桂花炒蟹肉

Wok-fried Conpoy, Crab Meat with Bean Sprout and Egg

鮮鳳梨咕嚕黑豚肉

Sweet and Sour Pork with Fresh Pineapple

黑椒葱爆雞柳

Wok-fried Boneless Chicken with Spring Onion in Black Pepper

砂鍋蝦乾啫時蔬

Stir-fried Vegetables with Dried Shrimp in Clay Pot

價目以港幣計算及另收茶芥及加一服務費

Price stated are in Hong Kong dollars and subject to tea, condiments and 10% service charge

如果您對任何食物有過敏反應或特別飲食要求，請告知我們。

Please inform us if you have any food allergies or dietary preferences.

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