



晚餐 Dinner

精選頭盤

Appetizer Platter

海蜆燻蹄伴桂花杞子鮮淮山

Jelly Fish, Pork Knuckle with Wolfberry Osmanthus and Chinese Yam

黑醋鎮江肴肉 Shanghai Style Jellied Pork

麻香藕片鮮牛蒡 Lotus Root with Fresh Burdock in Sesame Oil

\*\*\*\*\*

滋潤湯水 Soup of The day

\*\*\*\*\*

脆皮秋葵 Deep-Fried Okra

\*\*\*\*\*

自選 3 款熱葷菜式

Selection of 3 Kinds of Hot Dishes

蟹肉扒嫩豆腐 Braised Crab Meat with Tofu

油泡鮮斑球 Sautéed Grouper Fillet

有營果香炒豚肉 Stir-fried Pork with Fruity Sauce

菠蘿黑豚咕嚕肉 Deep-fried Kurobuta Pork with Pineapple

黑椒茄子牛柳粒 Sautéed Eggplant and Beef Tenderloin with Black Pepper Sauce

桃膠雪蓮子百合泡腐竹 Poached Peach Resin, Snow Lotus Seed, Lily Bulb with Bean Curd

羅漢燴山水豆腐 Braised Bean Curd in Lo Hon Style

雞脾菇炒蝦仁 Stir-fried Shrimp with Mushroom

\*\*\*\*\*

上湯杞子小木耳燴時蔬

Stewed Seasonal Vegetable and Fungus with Supreme Soup

OR 或

惠州梅菜蒸時蔬

Steamed Preserved Vegetable and Seasonal Vegetable

\*\*\*\*\*

是日糖水

Sweeten Soup of the Day

OR 或

拉絲燕窩布甸

Gum Tragacanth Bird Nest Pudding