

2016 中秋節套餐
Mid-Autumn Festival Set Menu

Menu A

脆皮燒腩仔
Barbecued Pork Brisket

京城煙薰素鵝
Smoked Bean Curd Sheet With Shredded
Mushroom

花旗參蛹蟲草燉水鴨湯
Double-boiled Teal Soup with Cordyceps Militaris
And Ginseng

拍薑蒸海虎斑
Steamed Brown Marbles Grouper with Minced
Ginger Sauce

鮮露筍炒 A5 和牛粒
Sautéed A5 Wagyu Beef with Asparagus

魚湯杞子泡時蔬
Vegetables with Wolfberry with Fish Soup

王子炒飯
Prince's Fried Rice

紅豆沙湯丸
Red Bean Paste with Sesame Dumpling

四位用 HK \$2,388 For 4 People

Menu B

西班牙黑毛豬叉燒
Barbecued Spanish Iberico Pork

杏汁白肺燉花膠湯
Double-boiled Almond Soup With Fish Maw
And Pig Lung

豉油皇煎大蝦
Pan-Fried Prawn with Soya Sauce

拍薑蒸海虎斑
Steamed Brown Marbles Grouper with Minced
Ginger Sauce

京蔥爆海參
Sautéed Sea Cucumber with Scallion

瑤柱野菌扒時蔬
Braised Vegetables with Conpoy & Mushrooms

意大利黑松露炒飯
Fried Rice with Black Truffle

紅豆沙湯丸
Red Bean Paste with Sesame Dumpling

六位用 HK \$3,288 For 6 People

Menu C

即燒脆皮乳豬
Roasted Sucking Pig

原盅菜膽雞燉翅
Double-Boiled Shark's Fin Soup with
Cabbages & Chicken

金銀蒜蒸開邊龍蝦
Steamed Canada Lobster
With (Ray & Dry) Garlic And Onion

拍薑蒸海星斑
Steamed Spotted Grouper with Minced
Ginger Sauce

鹽焗脆皮雞
Baked Chicken in Rock Salt

鮑汁雙菌素千層
Braised Vegetable with Bean Curd Sheet &
Mushrooms

瑤柱蛋白有機紅米炒飯
Fried Organic Rice with Egg White & Conpoy

紅豆沙湯丸
Red Bean Paste with Sesame Dumpling

八位用 HK \$5,388 For 8 People

