

2017 中秋節套餐 Mid-Autumn Festival Set Menu

Menu A

西班牙黑毛豬叉燒
Barbecued Spanish Iberico Pork

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

杏汁銀肺燉花膠湯
*Double-boiled Almond Soup With Fish Maw
And Pig Lung*

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

高湯杞子泡時蔬
*Poached Seasonal Vegetables with Wolfberry in
Superior 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

杏汁銀肺燉花膠湯
*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

即燒脆皮乳豬全體
Roasted Whole 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 \$5,488 For 8 People

