

2017 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

