



Menu A

西班牙黑毛豬叉燒

Spanish Iberico Barbecued Pork

原盅菜膽雞燉翅

Double-Boiled Shark's Fin With Chicken And Cabbages in Superior Soup

百花炸釀蟹筍

Deep-Fried Shrimps Mousse Coated with Crab Claw

清蒸海星斑

Steamed Grouper with Soya Sauce

高湯泡時蔬

Poached Vegetables in Superior Soup

意大利黑松露炒飯

Fried Rice With Black Truffle

紅蓮燉雪燕

Double Boiled Hashima with Lotus Seed in Red Dates

敬母壽桃

Steamed Longevity Buns

\$2,988 供四位用

Each Table \$2,988 For 4 People

Menu B

即燒脆皮乳豬(半隻)

Roasted Sucking Pig (Half)

XO 醬翡翠炒螺片帶子

Sautéed Sliced Sea Whelk And Scallop with Vegetables in XO Sauce

北海道刺參天白菇竹筍菜膽燉湯

Double-Boiled Superior Soup with Black Mushroom, Bamboo Piths and Sea Cucumber

清蒸海星斑

Steamed Grouper with Soya Sauce

頭抽皇煎海虎蝦

Pan-Fried Prawns with Enriched Soya Sauce

鮑魚汁雙菌素干層

Braised Vegetables with Bean Curd Sheet & Mushrooms in Abalone Sauce

王子炒飯

Prince's Fried Rice

紅蓮燉雪燕

Double Boiled Hashima with Lotus Seed in Red Dates

敬母壽桃

Steamed Longevity Buns

\$3,888 供六位用

Each Table \$3,888 For 6 People

Menu C

即燒脆皮乳豬全體

Roasted Sucking Pig

野生松茸響螺燉花膠湯

Doubled-Boiled Supreme Soup with Sea Whelk, Matsutake and Fish Maw

XO 翡翠炒海參帶子

Sautéed Sea Cucumber And Scallop With Seasonal Vegetables in XO Sauce

燕麥金莎蝦球

Deep-Fried Prawns with Salty Egg & Oatmeal

拍薑蒸海星斑

Steamed Grouper With Minced Ginger

上湯千層浸田園青蔬

Poached Seasonal Vegetables With Bean Curd in Superior Soup

瑤柱貴妃嘉美雞

Poached Local Chicken With Conpoy

櫻花蝦炒飯

Fried Rice With Sergestid Shrimps

紅蓮燉雪燕

Double Boiled Hashima with Lotus Seed in Red Dates

敬母壽桃

Steamed Longevity Buns

\$5,688 供八位用

Each Table \$5,688 For 8 People

圓方店

九龍尖沙咀柯士甸道西 1 號圓方 1028C 號舖

Shop 1028C, Elements 1 Austin Road West Tsim Sha Tsui Kln.

Reservation : 2577-4888 Fax : 2577-4038

京川滙廚房

九龍尖沙咀廣東道 2A, 「1881」 209 號舖

Shop 209, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui Kln.

Reservation : 2366-1308 Fax : 2366-2992

本店出品不用味精及人造色素 No MSG & Artificial Pigment

*多謝加一服務費 10% Service Charge