



Menu A

舟山海蜆頭拼青瓜

Zhou Shan Jelly Fish with Cucumber and Vinegar

紅燒雞絲翅

Braised Shark's Fin Soup with Shredded Chicken

30 頭吉品鮑魚伴鵝掌

Braised 30 Heads Yoshihama Abalone With Goose Wed And Premium Abalone Sauce

拍薑蒸海虎斑

Steamed Brown Marbles Grouper with Minced Ginger Sauce

瑤柱貴妃雞(半隻)

Poached Chicken in Conpoy (half)

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 \$3,488 For 4 persons

Menu B

杏汁白肺燉花膠湯

Double-boiled Almond Soup With Fish Maw And Pig Lung

百花炸釀蟹拑

Deep-Fried Shrimps Mousse Coated with Crab Claw

23 頭吉品鮑魚伴鵝掌

Braised 23 Heads Yoshihama Abalone With Goose Wed And Premium Abalone Sauce

拍薑蒸海虎斑

Steamed Brown Marbles Grouper with Minced Ginger Sauce

瑤柱貴妃雞(半隻)

Poached Chicken in Conpoy (half)

黑金蒜泡田園青蔬

Poached Vegetables with Black Garlic And Superior Soup

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 \$4,688 For 6 persons

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

豉油皇煎大虎蝦

Pan-Fried Prawn with Soya Sauce

30 頭吉品鮑魚伴鵝掌

Braised 30 Heads Yoshihama Abalone With Goose Wed And Premium Abalone Sauce

拍薑蒸海星斑

Steamed Spotted Grouper with Minced Ginger Sauce

瑤柱貴妃雞

Poached Chicken in Conpoy

高湯千層浸時蔬

Poached Seasonal Vegetables With Bean Curd in Superior Soup

鵝肝海鮮炒飯

Fried Rice Goose Liver with Seafood

紅豆沙湯丸

Red Bean Paste with Sesame Dumpling

十位用 HK \$8,888 For 10 persons