



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*

清蒸海虎斑

Steamed Brown Marbles Grouper with Soy Sauce

鹽焗脆皮雞(半隻)

Baked Chicken in Rock Salt (half)

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 \$3,488 For 4 persons

Menu B

紅燒海皇翅

Stewed Shark's Fin Soup with Assorted Seafood

百花炸釀蟹鉗

Deep-Fried Shrimps Mousse Coated with Crab Claw

30 頭吉品鮑魚伴鵝掌

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

清蒸海虎斑

Steamed Brown Marbles Grouper with Soy Sauce

瑤柱貴妃雞(半隻)

Poached Chicken with 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 \$5,388 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*

清蒸海星斑

Steamed Grouper with Soy Sauce

瑤柱嘉美雞

Poached Local Chicken with Conpoy

魚湯千層浸時蔬

Poached Seasonal Vegetables With Bean Curd And Fish 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