



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

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

高湯泡時蔬

Poached Vegetables in Superior Soup

意大利黑松露炒飯

Fried Rice With Black Truffle

萬壽果燉雪耳

Double Boiled Snow Fungus with Papaya

敬母壽桃

Steamed Longevity Buns

\$2,988 供四位用

Each Table \$2,988 For 4 People

Menu B

富豪四式拼盤

Special Barbecued Platter

XO 醬翡翠炒螺片帶子

Sautéed Sliced Sea Whelk And Scallop with Vegetables in XO Sauce

生磨杏汁銀肺燉花膠湯

Double-Boiled Fish Maw & Pig Lung in Almond Soup

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

頭抽皇煎海虎蝦

Pan-Fried Prawns with Enriched Soya Sauce

黑金蒜雲耳浸時蔬

Poached Vegetables & Brown Fungus with Black Garlic & Superior Soup

王子炒飯

Prince's Fried Rice

萬壽果燉雪耳

Double Boiled Snow Fungus with Papaya

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

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

上湯千層浸田園青蔬

Poached Seasonal Vegetables With Bean Curd in Superior Soup

瑤柱貴妃平原雞

Poached Chicken with Conpoy

加拿大有機野米崧子炒飯

Fried Rice with Canadian Lake Organic Wild Rice

蛋白杏仁茶

Almond Juice with Egg White

敬母壽桃

Steamed Longevity Buns

\$8,888 供十位用

Each Table \$8,888 For 10 People