



Menu A

西班牙黑毛豬叉燒
Barbecued Spanish Iberico Pork

紅燒海皇翅
Braised Shark's Fin Soup with Assorted Seafood

30 頭吉品鮑魚伴鵝掌
Braised 30 Heads Yoshihama Abalone With Goose Wed And Premium Abalone Sauce

清蒸海斑
Steamed Grouper with Soya Sauce

蒜香脆皮雞
Deep-Fried Crispy Chicken with Garlic

高湯杞子泡時蔬
Poached Vegetables with Wolfberry

王子炒飯
Prince's Fried Rice

蓮蓉桃包
Lotus Bun

四位用 HK \$2,988 For 4 People

Menu B

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

百花炸釀蟹拑
Deep-Fried Shrimps Mousse Coated with Crab Claw

清蒸海星斑
Steamed Spotted Grouper with Soya Sauce

玫瑰豉油雞
Baked Chicken with Soya Sauce

魚湯千層時蔬
Seasonal Vegetables with Bean Curd Sheet in Fish Soup

加拿大野米松子仁炒飯
Fried Canadian Wild Lake Rice with Pine Nuts

蓮蓉桃包
Lotus Bun

六位用 HK \$4,288 For 6 People

Menu C

即燒脆皮乳豬(半隻)
Roasted Sucking Pig

原盅菜膽雞燉翅
Double-Boiled Shark's Fin with Chicken & Cabbages

鮑魚汁扣遼參伴花膠
Braised Sea Cucumber With Goose Wed And Premium Abalone Sauce

清蒸海斑
Steamed Grouper with Soya Sauce

鹽焗脆皮雞
Baked Chicken in Rock Salt

濃湯野菌浸時蔬
Poached Vegetables with Mushrooms in Superior Soup

櫻花蝦炒飯
Fried Rice with Sergestid Shrimps

蓮蓉桃包
Lotus Bun

八位用 HK \$5,888 For 8 People