



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

黑金蒜雲耳浸時蔬

Poached Vegetables & Brown Fungus with Black Garlic & 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

敬父壽桃

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

原盅菜膽雞燉翅

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

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

蜜椒一口牛柳

Sautéed Diced Beef with Asparagus in Black Pepper & Honey Sauce

黑金蒜雲耳浸時蔬

Poached Vegetables & Brown Fungus with Black Garlic & Superior Soup

荷葉籠仔蒸蟹飯

Steamed Crab with Fried Rice Wrapped in Lotus Leaf

萬壽果燉雪耳

Double Boiled Snow Fungus with Papaya

敬父壽桃

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

黑金蒜雲耳浸時蔬

Poached Vegetables & Brown Fungus with Black Garlic & Superior Soup

瑤柱貴妃嘉美雞

Poached Local Chicken With Conpoy

櫻花蝦炒飯

Fried Rice With Sergestid Shrimps

萬壽果燉雪耳

Double Boiled Snow Fungus with Papaya

敬父壽桃

Steamed Longevity Buns

\$5,888 供八位用

Each Table \$5,888 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

京川滬廚房

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