



2019 中秋節套餐 *Mid-Autumn Festival Set Menu*

MENU A

舟山海蜇頭拼青瓜	<i>Zhou Shan Jelly Fish with Cucumber and Vinegar</i>
紅燒雞絲翅	<i>Braised Shark's Fin Soup with Shredded Chicken</i>
30 頭吉品鮑魚伴鵝掌	<i>Braised 30 Heads Yoshihama Abalone with Goose Wed and Premium Abalone Sauce</i>
拍薑蒸海虎斑	<i>Steamed Brown Marbles Grouper with Minced Ginger Sauce</i>
紅當脆皮雞(半隻)	<i>Deep-Fried Crispy Chicken (half)</i>
上湯千層浸時蔬	<i>Poached Seasonal Vegetables with Bean Curd in Superior Soup</i>
王子炒飯	<i>Prince's Fried Rice</i>
紅豆沙湯丸	<i>Red Bean Paste with Sesame Dumpling</i>

4 位用 HK\$3,488 For 4 Persons

MENU B

杏汁白肺燉花膠湯	<i>Double-boiled Almond Soup with Fish Maw And Pig Lung</i>
百花炸釀蟹拑	<i>Deep-Fried Shrimps Mousse Coated with Crab Claw</i>
30 頭吉品鮑魚伴鵝掌	<i>Braised 30 Heads Yoshihama Abalone with Goose Wed and Premium Abalone Sauce</i>
拍薑蒸海虎斑	<i>Steamed Brown Marbles Grouper with Minced Ginger Sauce</i>
紅當脆皮雞(半隻)	<i>Deep-Fried Crispy Chicken (half)</i>
靈芝菇扒時蔬	<i>Stewed Seasonal Vegetables with Lingzhi mushroom</i>
意大利黑松露炒飯	<i>Fried Rice with Black Truffle</i>
紅豆沙湯丸	<i>Red Bean Paste with Sesame Dumpling</i>

6 位用 HK\$4,688 For 6 Persons

MENU C

即燒脆皮乳豬全體	<i>Roasted Whole Sucking Pig</i>
原盅菜膽雞燉翅	<i>Double-Boiled Shark's Fin Soup with Cabbages & Chicken</i>
翡翠帶子炒蝦球	<i>Sauteed Scallop and Prawns with Seasonal Vegetables</i>
30 頭吉品鮑魚伴鵝掌	<i>Braised 30 Heads Yoshihama Abalone With Goose Wed and Premium Abalone Sauce</i>
拍薑蒸海虎斑	<i>Steamed Brown Marbles Grouper with Minced Ginger Sauce</i>
紅當脆皮雞	<i>Deep-Fried Crispy Chicken</i>
蟹肉扒時蔬	<i>Stewed Seasonal Vegetables with Crab Meat</i>
瑤柱蛋白有機野米炒飯	<i>Fried Organic Rice with Egg White and Conpoy</i>
紅豆沙湯丸	<i>Red Bean Paste with Sesame Dumpling</i>

10 位用 HK\$8,888 For 10 Persons

本店出品不用味精及人造色素 No MSG & Artificial Pigment

多謝加一服務費 Plus 10% Service Charge

以上套餐未能與其他優惠同時使用 All Set Menu Not Available in Combination with Other Offer,

以上套餐如有更改或停售 恕不另行通知 All of the above menu are subject to change without prior notice