



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

30 頭吉品鮑魚伴鵝掌

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

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

油鹽水沖菜浸時蔬

Poached Vegetables with oil and brine

王子炒飯

Prince's Fried Rice

海帶綠豆沙

Sweet Kelp Green Bean Soup

敬父壽桃

Steamed Longevity Buns

\$3,988 供四位用

Each Table \$3,988 For 4 People

Menu B

即燒脆皮乳豬(半隻)

Roasted Sucking Pig (Half)

原盅菜膽雞燉翅

Double-Boiled Shark's Fin with Chicken and Cabbages in Superior Soup

XO 醬翡翠炒螺片蝦球

Sautéed Sliced Sea Whelk and Prawns with Vegetables in XO Sauce

30 頭吉品鮑魚伴鵝掌

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

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

油鹽水沖菜浸時蔬

Poached Vegetables with oil and brine

菠蘿帶子炒飯

Fried Rice with Scallop and pineapple

海帶綠豆沙

Sweet Kelp Green Bean Soup

敬父壽桃

Steamed Longevity Buns

\$6,388 供六位用

Each Table \$6,388 For 6 People

Menu C

即燒脆皮乳豬全體

Roasted Sucking Pig

羊肚菌響螺燉花膠湯

Doubled-Boiled Supreme Soup with Sea Whelk, Morchella Esculenta and Fish Maw

XO 翡翠炒海參帶子

Sautéed Sea Cucumber and Scallop with Seasonal Vegetables in XO Sauce

30 頭吉品鮑魚伴鵝掌

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

清蒸東星斑

Steamed Spotted Grouper with Soy Sauce

油鹽水沖菜浸時蔬

Poached Vegetables with oil and brine

瑤柱嘉美雞

Poached Local Chicken with Conpoy

櫻花蝦炒飯

Fried Rice with Sergestid Shrimps

海帶綠豆沙

Sweet Kelp Green Bean Soup

敬父壽桃

Steamed Longevity Buns

\$8,888 供八位用

Each Table \$8,888 For 8 People