

中秋節套餐 *Mid-Autumn Festival Set Menu*

MENU A

- 琵琶乳豬件
Roasted Sliced Suckling Pig
- 原盅螺頭燉竹絲雞湯
Double-Boiled Sea Whelk with Silkie Chicken
- 黑松露炒帶子
Sauteed Scallops with Black Truffle
- 百花炸釀蟹拑
Deep-Fried Shrimps Mousse Coated with Crab Claw
- 鮑魚汁扣五頭原件花膠
Braised 5 Heads Fish Maw with Premium Abalone Sauce
- 瑤柱貴妃雞(半隻)
Poached Chicken with Conpoy (half)
- 加拿大有機野米松子炒飯
Fried Organic Canadian Wild Rice with Pine Nuts
- 幸福團圓
Sesame Dumpling in Sweet Red Bean Soup

4 位用 HK\$3,288 For 4 Persons

MENU B

- 即燒脆皮乳豬全體
Roasted Whole Suckling Pig
- 翡翠炒帶子
Sauteed Scallops with Vegetables
- 蛋黃醬蝦球
Deep-Fried Prawns with Mayonnaise
- 雞汁蟹肉燴魚翅
Braised Shark's Fin with Crab Meat and Chicken Sauce
- 30 頭吉品鮑魚伴鵝掌
Braised 30 Heads South Africa Abalone with Goose Web and Premium Abalone Sauce
- 清蒸海虎斑
Steamed Grouper with Soy Sauce
- 鹽焗脆皮雞
Baked Chicken in Rock Salt
- 靈芝扒時蔬
Braised Seasonal Vegetables with Ling Zhi
- 瑤柱蛋白炒飯
Fried Rice Conpoy with Egg White
- 幸福團圓
Sesame Dumpling in Sweet Red Bean Soup

10 位用 HK\$8,888 For 10 Persons

多謝加一服務費
本店出品不用味精及人造色素
魚翅菜式可轉 松茸螺頭燉花膠湯

以上套餐未能與其他優惠同時使用
以上套餐如有更改或停售 恕不另行通知
如閣下有任何食物過敏 請於點菜時通知服務員 以便作出妥善安排

Plus 10% Service Charge
No MSG & Artificial Pigment
Shark's Fin Cuisine Can be Changed to Matsutake Sea Whelk in Fish Maw Soup
All Set menus not available in combination with other offer
All of the above menus are subject to change without prior notice
If you have any food allergies, please inform our servers prior to ordering