

# *Bay Wing Mid-Autumn Festival Menu*

## Menu A

京汁燒大虎蝦

Tiger Prawns with Sour and Spicy Sauce

西蘭花炒花枝珊瑚蚌

Wok-fried Cuttlefish and Coral Clam Intestine with Broccoli

松茸菌蟲草花螺頭燉竹絲雞湯

Double-boiled Black Chicken Soup with Matsutake Mushroom,  
Cordycep Flower, and Sea Whelk

瑤柱扒雙蔬

Braised Vegetables with Conpoy

清蒸沙巴龍躉

Steamed Sabah Giant Garoupa

當紅脆皮炸子雞

Crispy Chicken

金絲蛋白炒飯

Fried Rice with Shredded Conpoy and Egg White

鮑汁乾燒伊麵

Braised E-fu Noodles with Abalone Sauce

時令鮮果碟

Fresh Fruit Platter

半席陸位用共港幣\$1,788元

HK\$1,788 for a table of 6 persons

壹席拾貳位用共港幣\$3,388元

HK\$3,388 for a table of 12 persons

**敬請三天前預訂**

3 days reservation in advance is required

## *Bay Wing Mid-Autumn Festival Menu*

### Menu B

鴻運乳豬全體

Roasted Whole Suckling Pig

太極鴛鴦蝦球

Wok-fried Prawns with Broccoli paired with Fried Prawns with Mayonnaise

松茸菌蟲草花淮山杞子螺頭燉竹絲雞湯

Double-boiled Black Chicken Soup with Matsutake Mushroom, Cordycep Flower, Chinese Yam, Wolfberries and Sea Whelk

花菇扣海參

Braised Sea Cucumber and Chinese Mushroom

清蒸大星斑

Steamed Spotted Garoupa

當紅脆皮炸子雞

Crispy Chicken

黑松露瑤柱蛋白炒飯

Fried Rice with Black Truffle Paste, Shredded Conpoy and Egg White

蟹肉乾燒伊麵

Braised E-fu Noodles with Crabmeat

紅豆沙湯圓

Sweetened Red Bean Cream with Dumplings

時令鮮果碟

Fresh Fruit Platter

**半席陸位用共港幣\$3,488元**

HK\$3,488 for a table of 6 persons

**壹席拾貳位用共港幣\$6,888元**

HK\$6,888 for a table of 12 persons

**敬請三天前預訂**

3 days reservation in advance is required