

# Peak Wing Mid-Autumn Festival Menu

## Menu A

### 燒味拼盤

芝麻海蜇 蜜汁叉燒 秘制油雞 五香牛腩

### BBQ Platter

### 芝心花枝丸

Deep-fried Cuttlefish Ball stuffed with Cheese

### 猴頭菇螺頭燉竹絲雞湯

Double-boiled Black Chicken Soup with Monkey Head Mushroom and Sea Whelk

### 翡翠百合蝦仁炒珊瑚蚌

Wok-fried Lily Bulbs, Shrimps, Coral Clam Intestine with Vegetable

### 碧綠花菇海參

Braised Sea Cucumber, Chinese Mushroom and Vegetables

### 脆皮炸子雞

Crispy Chicken

### 瑤柱金菇炆伊麵

Braised E-fu Noodles with Conpoy and Enoki Mushroom

### 錦繡荷葉飯

Steamed Rice with Assorted Meat wrapped in Lotus Leaf

### 百合紅豆沙湯圓

Sweetened Red Bean Cream with Dumplings and Lily Bulbs

半席陸位用共港幣\$3,288元

HK\$3,288 for a table of 6 persons

壹席拾貳位用共港幣\$6,388元

HK\$6,388 for a table of 12 persons

### 敬請三天前預訂

3 days reservation in advance is required

# *Peak Wing Mid-Autumn Festival Menu*

## Menu B

鴻運乳豬全體

Roasted Whole Suckling Pig

百花炸釀蟹筍

Deep-fried Crab Claws stuffed with Shrimp Paste

翡翠花枝帶子

Wok-fried Cuttlefish and Scallops with Vegetables

紅燒雞絲翅

Braised Shark's Fin Soup with Shredded Chicken

碧綠原隻鮑魚扣海參

Braised Whole Abalone, Sea Cucumber and Vegetables

波士頓龍蝦伊麵 ( 上湯 / 芝士 )

Braised Boston Lobster with E-fu Noodle ( Superior Soup / Cheese )

清蒸東星斑

Steamed Spotted Garoupa

招牌黑松露脆香燒雞

Roasted Whole Chicken flavored with Black Truffle Paste

上湯水餃生麵

Shrimp Dumplings Noodle Soup

瑤柱蛋白炒飯

Fried Rice with Shredded Conpoy and Egg White

精美甜點

Chinese Delight

百合紅豆沙湯圓

Sweetened Red Bean Cream with Dumplings and Lily Bulbs

**半席陸位用共港幣\$6,988元**

**壹席拾貳位用共港幣\$13,888元**

HK\$6,988 for a table of 6 persons

HK\$13,888 for a table of 12 persons

**敬請三天前預訂**

3 days reservation in advance is required