

灣畔中秋慶團圓

BAY WING MID-AUTUMN FESTIVAL MENU

MENU

頭抽煎焗大虎蝦

Fried Tiger Prawn in Soya Sauce

翡翠珊瑚桂花

Wok-fried Osmanthus Clam and Sea Cucumber Intestine
with Broccoli

松茸菌淮山杞子螺頭燉竹絲雞湯

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

清蒸老虎斑

Steamed Tiger Garoupa

蠔皇花菇扣鮑片

Braised Sliced Abalone with Chinese Mushroom in Oyster Sauce

脆皮炸子雞

Crispy Chicken

瑤柱蛋白炒飯

Fried Rice with 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

壹席 12 位用港幣\$5,988 元

HK\$5,988 for a table of 12 persons

半席 6 位用港幣\$3,288 元

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

* 敬請三天前預訂 *

3 days reservation in advance is required