

中秋慶團圓

MID-AUTUMN FESTIVAL MENU

MENU A

香芒沙律海鮮卷
Mango and Seafood Salad Spring Roll

XO 醬甜豆炒象拔蚌蝦仁
Wok-fried Honey Bean, Geoduck and Shrimp in XO Sauce

花膠竹筍燴素翅
Braised Vegetarian Shark's Fin Soup
with Bamboo Piths and Shredded Fish Maw

蠔皇花菇鮑片扒時蔬
Braised Abalone Slices and Black Mushroom
with Seasonal Vegetable in Oyster Sauce

清蒸老虎斑
Steamed Tiger Garoupa

當紅炸子雞
Crispy Chicken

飄香荷葉飯
Steamed Rice with Assorted Meat
wrapped in Lotus Leaf

上湯鮮蝦水餃
Shrimp and Pork Dumpling in Soup

紅豆沙湯圓
Sweetened Red Bean Cream with Dumplings

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

MENU B

四喜拼盤
五香牛腱 海山骨 芝麻海蜆 素菜春卷
Appetizer Platter

金柚意大利風乾火腿沙律
Italian Ham Salad with Pomelo

香芒沙律海鮮卷
Mango and Seafood Salad Spring Roll

蜜豆腰果炒三蚌
Wok-fried Sea Cucumber Muscle, Geoduck
and Osmanthus Clam with Cashew Nuts and Honey Bean

瑤柱花膠燕窩羹
Bird's Nest Soup with Fish Maw and Conpoy

蠔皇翡翠鮑片扣鵝掌
Braised Abalone Slices and Goose Web with Vegetable
in Oyster Sauce

清蒸海星斑
Steamed Spotted Garoupa

當紅炸子雞
Crispy Chicken

飄香荷葉飯
Steamed Rice with Assorted Meat
wrapped in Lotus Leaf

上湯鮮蝦水餃
Shrimp and Pork Dumpling in Soup

紅豆沙湯圓
Sweetened Red Bean Cream with Dumplings

壹席 12 位用港幣\$7,388 元
HK\$7,388 for a table of 12 persons

半席 6 位用港幣\$3,988 元
HK\$3,988 for a table of 6 persons

* 敬請 3 天前預訂 3 days order in advance *