

精選菜譜一 Set Menu A
壹桌 12 位用菜價 \$8,688

瑰紅片皮乳豬全體
Roasted whole suckling pig slices

高湯牛油焗波士頓龍蝦伴伊麵 (約3斤)
Baked Boston lobster in butter and supreme soup accompanied with e-fu noodles

發財金蒜北海道瑤柱甫
Braised whole conpoy with fried whole garlic and sea moss

脆麥片香酥蟹掛
Deep-fried crab claw stuffed in shrimp paste coated with crispy oats

() 松茸菌走地雞燉大排翅

Double-boiled shark's fin soup with free-range chicken and matsutake mushrooms
或 Or

() 松茸菌花膠嚮螺燉走地雞

Double-boiled free-range chicken soup with fish maws, sea whelk and matsutake mushrooms

蠔皇原隻鮑魚伴波蘭鵝掌翠蔬
Braised whole abalone with Poland goose webs in oyster sauce

蔥油蒸沙巴珍珠大龍躉
Steamed pearl garoupa in scallions

蜂蜜餞龍岡雞
Roasted crispy chicken with pomelo honey

畔塘飄香荷葉飯
Braised rice with dried seafood and meat wrapped in lotus leaf

黑松露珍菌蒸粉果
Steamed dumplings assorted wild mushrooms and black truffle

有機藜麥鮮奶合桃露
Walnut and milk cream with organic quinoa

萬壽蟠桃包
Chinese birthday buns

環球時鮮果
Fresh fruit platter

精選菜譜二 Set Menu B
壹桌 12 位用菜價 \$6,688

桃紅琵琶乳豬全體
Roasted whole suckling pig

翡翠彩艷帶子珊瑚蚌
Sautéed scallops and coral mussel with seasonal greens

發財玉環北海道瑤柱甫
Braised whole conpoy stuffed in hairy gourd ring with sea moss

香酥百花鳳尾蝦
Deep-fried shrimp coated in taro paste

() 花膠竹笙雞絲金勾翅

Braised shark's fin soup with shredded chicken and fish maws
或 Or

() 姬松茸嚮螺日月魚燉竹絲雞

Double-boiled black chicken soup with dried moon scallop, sea whelk and Agaricus blazei mushrooms

蠔皇原隻鮑魚厚花菇翠蔬
Braised whole abalone with mushrooms in oyster sauce

蔥油蒸沙巴珍珠大龍躉
Steamed pearl garoupa in scallions

海鹽脆皮龍岡雞
Roasted crispy chicken with sea salted

畔塘飄香荷葉飯
Braised rice with dried seafood and meat wrapped in lotus leaf

鼎湖上素蒸粉果
Steamed dumplings assorted wild mushrooms

陳皮桂花紅豆沙
Red bean cream with dried tangerine peel and osmanthus

萬壽蟠桃包
Chinese birthday buns

環球時鮮果
Fresh fruit platter

精選菜譜三 Set Menu C
壹桌 12 位用菜價 \$4,588
壹桌 6 位用菜價 \$2,538

繽紛五彩蝶 Appetizers

黑松露手撕雞、上海香燻魚
佛山燻蹄、蜜糖汁叉燒、蔥油海蜇
Tossed shredded chicken with black truffle Shanghai, smoked pomfret with black vinegar and soy sauce, Sliced roasted pork knuckle, Honey barbecued pork slices, Tossed jellyfish in sesame oil

白灼基圍蝦 (1斤半)
Poached fresh shrimp

XO醬碧綠珊瑚蚌鴨甫
Sautéed coral mussel with duck and seasonal greens in XO sauce

牛肝菌帶子海皇酥
Deep-fried seafood puff with scallop and porcini mushrooms

() 姬松茸翅群嚮螺燉走地雞

Double-boiled chicken soup with shark's fin skin and Agaricus blazei mushrooms
或 Or

() 燕窩瑤柱貴妃海鮮羹

Braised bird's nest thick soup with seafood and conpoy

蒜茸果皮絲蒸鮮鮑魚 (12隻)
Steamed fresh abalone with garlic and dried tangerine peel

蔥油蒸沙巴珍珠大龍躉
Steamed pearl garoupa in scallions

海鹽脆皮龍岡雞
Roasted crispy chicken with sea salted

福語燴香苗
Braised rice with meat and mushroom

陳皮桂花紅豆沙
Red bean cream with dried tangerine peel and osmanthus

萬壽蟠桃包
Chinese birthday buns

環球時鮮果
Fresh fruit platter