

SET 精選 MENU 套餐

精選菜譜一 Set Menu A 壹桌 12 位用菜價 \$8,988

瑰紅片皮乳豬全體
Roasted whole suckling pig

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

發財金蒜瑤柱甫
Braised whole conpoy with fried whole garlic and sea moss

巴馬火腿香酥釀蟹拑
Deep-fried crab claw stuffed in shrimp paste and Parma ham

() 鹿茸菌嚮螺走地雞燉大排翅
Double-boiled shark's fin soup with free-range chicken, sea whelk and velvet antler mushrooms
或Or

() 鹿茸菌花膠嚮螺燉走地雞
Double-boiled free-range chicken soup with fish maws, sea whelk and velvet antler mushrooms

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

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

蜂蜜餞烤龍岡雞
Roasted crispy chicken with honey

櫻花蝦臘味糯米飯
Braised glutinous rice with dried meat and sakura shrimps

竹筴鼎湖上素蒸粉果
Steamed dumplings assorted wild mushrooms

鮮奶珍珠鴛鴦露
Walnut and peanut milk cream with sago

美點雙輝映
Chinese petites fours

環球時鮮果
Fresh fruit platter

精選菜譜二 Set Menu B 壹桌 12 位用菜價 \$6,988

桃紅琵琶乳豬全體
Roasted whole suckling pig

翡翠榆耳珊瑚蚌帶子
Sautéed scallops, coral mussel, dried gloeostereum Incarnatum mushrooms with seasonal greens

發財玉環瑤柱甫
Braised whole conpoy stuffed in hairy gourd ring with sea moss

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

() 紅燒花膠竹筴雞絲金勾翅
Braised shark's fin soup with shredded chicken and fish maws
或Or

() 虎茸菌珍珠肉嚮螺燉竹絲雞
Double-boiled black chicken soup with pearl meat, sea whelk and dancing tiger mushrooms

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

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

奇妙醬脆皮龍岡雞
Roasted crispy chicken with red taro sauce

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

香草珍珠螺脆粉果
Deep-fried dumplings with pearl mussel and mushroom in herbs sauce

15年陳皮蓮子紅豆沙
Red bean cream with dried tangerine peel and lotus seeds

美點雙輝映
Chinese petites fours

環球時鮮果
Fresh fruit platter

精選菜譜三 Set Menu C 壹桌 12 位用菜價 \$5,388

繽紛五彩蝶 Appetizers
化皮乳豬件、鹵水牛展、潮式墨魚片、蜜汁叉燒、香麻紅蜆頭
Roasted suckling pig slices, Marinated sliced beef, cuttlefish slices, Honey barbecued pork, jellyfish in sesame oil

碧綠水晶蝦球珊瑚蚌
Sautéed coral mussel and shrimps with seasonal greens

瑤柱竹筴扒鴛鴦翠蔬
Braised seasonal vegetables with bamboo pith and conpoy

鵝肝醬帶子海鮮盞
Deep-fried seafood puff with scallop and goose liver sauce

() 雞油菌嚮螺日月魚燉走地雞
Double-boiled chicken soup with dried moon scallop, sea whelk and chanterelles mushrooms
或Or

() 燕窩鮑參翅肚羹
Braised bird's nest soup with shredded abalone, sea cucumber, shark's fin

蠔皇花膠厚花菇翠蔬
Braised fish maws and mushroom with vegetables in oyster

蔥油蒸沙巴珍珠大龍躉
Steamed giant 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

高山菌炆伊麵
Braised e-fu noodles with fresh mushrooms

15年陳皮蓮子紅豆沙
Red bean cream with dried tangerine peel and lotus seeds

美點雙輝映
Chinese petites fours

環球時鮮果
Fresh fruit platter



營業時間 Operating Hours
11:00-15:00 / 18:30-22:00

查詢電話 Enquiry / Reservation
(853)8988-8700/701