



## 總廚推介套餐 Chef's Recommendations Set Menu

紅燒原隻皇子乳鴿  
Roasted whole baby pigeon

原盅豐料佛跳牆  
(原隻鮮鮑魚、燕窩、花膠、刺參、瑤柱、蹄筋、花菇、竹筴、花旗參、  
日本鮮淮山、北芪、黨參、陳皮、金腿、豬蹄)

Mini buddha jumps over the wall  
(Double-boiled assorted dried seafood soup with abalone, bird's nest, fish maw, sea cucumber, dried conpoy, dried pork tendon, Chinese mushroom, bamboo pith, American ginseng, Japanese fresh yam, Chinese herbs, dried tangerine peel, Yunnan ham and pork)

玉簪水晶大蝦球  
Sautéed prawns with asparagus

雞汁蠔皇扣花膠扒伴天山靈菇及唐生菜膽  
Braised fish maw with mushroom and vegetables in chicken and oyster sauce

蜜餞金腿火方夾  
Honey-glazed ham and cucumber stuffed in steamed bao

京滬小籠包  
Steamed pork dumpling in Shanghainese style

生磨合桃露  
Housemade cream of walnut

鮮果拼盤  
Fresh fruit platter

每位 HK\$688 per person  
(最少兩位起 minimum two persons)

原價 Original: 每位 HK\$1,288 per person

• 另收原價計算之加一服務費 Subject to 10% service charge based on the original price for dine-in  
• 不可與其他推廣優惠同時使用 Cannot be used in conjunction with other promotional offers