



聖誕及新年套餐

Christmas and New Year Celebrations Set Menu A

風味特式拼盤

Appetiser platter

乳豬窩貼大明蝦 茶燻手撕雞 醋香杞子黑木耳
Roasted suckling pig with deep-fried shrimp on toast,
tea-smoked shredded chicken,
black fungus and wolfberry with vinegar

原盅姬松茸螺頭燉雞

Double-boiled chicken soup with conch and agaricus
mushroom

金牌釀焗鮮蟹蓋

Baked stuffed crab shell with fresh crab meat and onion

金銀龍躉斑球

Sautéed and steamed giant garoupa fillet

高湯焗原隻大虎蝦伴稻庭麵

Braised king prawn with Inaniwa udon in superior broth

杏汁雪耳燉津梨

Double-boiled pear with snow fungus and almond juice

香芒糯米糍伴玫瑰包

Mango filling glutinous rice rolls with rose-shaped bun

敬送特選紅酒乙杯

One complimentary glass of selected red wine

每位HK\$750 per person
(兩位起 minimum of 2 persons)

聖誕及新年套餐

Christmas and New Year Celebrations Set Menu B

風味特式拼盤

Appetiser platter

乳豬窩貼大明蝦 茶燻手撕雞 醋香杞子黑木耳
Roasted suckling pig with deep-fried shrimp on toast,
tea-smoked shredded chicken,
black fungus and wolfberry with vinegar

紅燒刺參燴官燕

Braised imperial bird's nest soup with sea cucumber

金牌釀焗鮮蟹蓋

Baked stuffed crab shell with fresh crab meat and onion

五頭湯鮑魚伴花膠 (位上)

Braised whole 5-head abalone with fish maw (per person)

高湯焗開邊波士頓龍蝦伴稻庭麵

Braised Boston lobster with Inaniwa udon in superior broth

杏汁雪耳燉津梨

Double-boiled pear with snow fungus and almond juice

香芒糯米糍伴玫瑰包

Mango filling glutinous rice rolls with rose-shaped bun

敬送特選紅酒乙杯

One complimentary glass of selected red wine

每位HK\$950 per person
(兩位起 minimum of 2 persons)

- Promotion period 推廣日期: 24-26/12, 31/12/2023 & 1/1/2024
- Subject to 10% service charge based on the original price. 另收取以原價計算之加一服務費。
- Cannot be used in conjunction with other promotional offers, discounts, privilege or frequent flyer redemption 不可與其他推廣折扣優惠同時使用或賺取任何飛行里數