



三元及第金獎宴 Award-Winning Trio Menu

惹味鮮鮑魚伴脆糖黑豚肉(每位鮑魚壹隻)

Chilled fresh abalone with homemade sauce and crispy honey pork fillet (one abalone per person)

原鼎日本鮮淮山瑤柱燉響螺

Double-boiled conch soup with Japanese yam and conpoy

雲海麒麟星斑卷

Spotted garoupa duet

2013 美食之最大賞 Best of the Best Culinary Awards – 金獎 Gold Award

碧綠刺參扣天白花菇

Braised sea cucumber and Chinese mushrooms with vegetables

鳳躍天仙 (乾坤無花果鹹檸雞煲)

Chicken pot with figs and preserved lemons

2015 美食之最大賞 Best of the Best Culinary Awards – 至高榮譽金獎 Gold with Distinction Award

鴛鴦銀絲回味蟹

Crab with vermicelli duo in clay pot

2016 美食之最大賞 Best of the Best Culinary Awards – 至高榮譽金獎 Gold with Distinction Award

雞糞菌素肉小籠包

Steamed Omnipork and termite mushroom dumplings

黑椒澳洲和牛崧炒飯

Fried rice with minced Australian wagyu beef and black pepper

生磨蛋白杏仁茶

Sweetened almond cream with egg white

宮廷棗皇糕

Steamed cakes with red dates and coconut milk

鮮果大拼盤

Fruits platter

HK\$3,988 (6 位用 persons) / HK\$7,188 (12 位用 persons)

原價 Original: ~~HK\$4,488 (6 位用 persons) / HK\$8,288 (12 位用 persons)~~

- 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