



迎秋賞【粵】賀國慶宴 Mid-Autumn Festival and National Day Menu

乳豬燒味拼盤
Roasted suckling pig platter

紅燒竹筍蟹皇燴燕窩
Braised bird's nest soup with crab meat, crab roe and bamboo pith

黑松露鮮菌海中寶
Sauteed seafood with assorted mushrooms and black truffle sauce

金華玉樹蒸沙巴龍躉斑
Steamed Sabah giant groupa with Yunnan ham and vegetables

碧綠鮑脯扣刺參
Braised sliced abalone with sea cucumber and vegetables

紅燒脆皮皇子鴿
Crispy pigeon
(每位半隻 half per person)

醬皇香芋菱角炒絲苗
Fried rice with taro and water chestnut in X.O. sauce

金桑子銀耳燉津梨
Double-boiled pear with golden mulberry and snow fungus

賞【粵】美點
YUE dessert platter

HK\$2,388 / 4位 persons

HK\$3,488 / 6位 persons

HK\$4,688 / 8位 persons

Promotion period 推廣日期: 3/9/2022 – 4/10/2022

Subject to 10% service charge 另收加一服務費

The above menus are not applicable to any discounts, promotional offers or frequent flyer redemption
以上推廣菜單不適用於任何折扣優惠或賺取任何飛行里數



【粵】滿歡聚賀國慶宴
Mid-Autumn Festival and National Day Menu

鴻運乳豬燒味拼盤
Roasted suckling pig platter

黑松露醬鵝肝明蝦球
Sauteed prawns with goose liver and black truffle sauce

蟹肉帶子金錢盒伴脆奶
Deep-fried puff with scallop and crab meat accompanied with crispy milk

紅燒花膠竹筍燴官燕
Braised bird's nest soup with fish maw and bamboo pith

碧綠鮑脯扣刺參
Braised sliced abalone with sea cucumber and vegetables

金華玉樹蒸沙巴龍躉斑
Steamed Sabah giant groupa with Yunnan ham and vegetables

脆皮蔥油雞
Crispy chicken in scallion oil

西紅柿百合泡翡翠
Poached vegetables with tomato and lily bulb in superior soup

瑤柱海味炆伊麵
Braised e-fu noodles with dried seafood and conpoy

金桑子銀耳燉津梨
Double-boiled pear with golden mulberry and snow fungus

賞【粵】美點
YUÈ dessert platter

HK\$5,388 / 8位 persons

HK\$7,888 / 12位 persons

Promotion period 推廣日期: 3/9/2022 – 4/10/2022

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