限据规则 Limited Offer



尊尚中式套餐 A Signature Chinese Set A

鴻運乳豬壹品大拼盤 Barbecued suckling pig combination

紅燒鮑魚燴海味羹 Braised sliced abalone soup with sea cucumber and dried seafood

翡翠花姿帶子 Sauteed scallops and sliced cuttlefish with vegetables

> 清蒸雙海虎斑 Steamed twin tiger garoupa

北菇竹笙扒雙寶蔬 Braised vegetables with Chinese mushroom and bamboo pith

> 黃金脆皮琵琶燒雞 Deep-fried crispy chicken

福建炒飯 Fried rice with diced chicken, shrimp and shredded conpoy

> 瑤柱金菇炆伊麵 Braised e-flu noodles with shredded conpoy

宮廷棗皇糕 Steamed cake with red dates and coconut milk

> 生磨合桃露 Sweetended walnut cream

> > 合時鮮果盤 Fresh fruit platter

8折優惠價: HK\$2,710.40 (5-6位用 persons) 原價: HK\$3,388

[·] 所有價目另收加一服務費All prices are subject to 10% service charge

[·] 需提前最少 3 天預訂 Reservations must be made at least 3 days in advance





尊尚中式套餐 B Signature Chinese Set B

惹味鮮鮑魚伴蜜汁黑豚肉叉燒 (每位鮑魚壹隻)

Chilled fresh abalone with housemade sauce and honey glazed barbecued pork (One abalone for each 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~【金獎】
2013 Best of the Best Culinary Awards – Gold Award

碧綠刺參扣天白花菇 Braised sea cucumber with Chinese mushroom and vegetables

鳳躍天仙 乾坤無花果鹹檸雞煲 Chicken pot with figs and preserved lemon 2015美食之最大賞~【至高榮譽金獎】 2015 Best of the Best Culinary Awards - Distinction Award

鴛鴦銀絲回味蟹

Crab with vermicelli duo in clay pot 2016美食之最大賞~【至高榮譽金獎】 2016 Best of the Best Culinary Awards – Distinction Award

京滬小籠包 Steamed pork dumplings in Shanghainese style

黑椒澳和牛崧炒飯 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

> 合時鮮果盤 Fresh fruit platter

8折優惠價: HK\$3,910.40 (5-6位用 persons) 原價: HK\$4,888

[·] 所有價目另收加一服務費All prices are subject to 10% service charge

[·] 需提前最少 3 天預訂 Reservations must be made at least 3 days in advance