



中式菜譜 MENU I

江南涼菜三小碟
(蒜泥拍青瓜、江南燻魚、陳醋木耳仔)

Appetisers Platter

(Cucumber with Mashed Garlic,
Smoked Fish in Shanghainese Style,
Marinated Black Fungus in Aged Vinegar)

胡椒牛油焗虎蝦

Baked Tiger Prawn with Butter and Peppercorn

蟹肉燕窩羹

Braised Bird's Nest with Crab Meat Broth

宮庭醬燒骨

Braised Pork Spare Ribs with Black Vinegar

當紅脆皮雞

Deep-fried Crispy Chicken

薑汁炒芥蘭

Sauteed Kale with Ginger Sauce

瑤柱蛋白炒絲苗

Fried Rice with Shredded Conpoy and Egg White

紅豆沙伴合桃酥

Sweeten Red Bean Soup and Chinese Walnut Cookies

每位港幣\$528 per person
(最少兩位用 Minimum 2 persons)

中式菜譜 MENU II

黑松露釀蟹蓋

Baked Stuffed Crab Shell with Black Truffle Paste

金湯水晶大明蝦

Sauteed Prawn in Pumpkin Broth Sauce

竹笙螺頭棗皇燉烏雞

Double-boiled Silky Fowl Soup with Dried Conch,
Bamboo Fungus and Assorted Dates

海參扣八頭鮑魚

Braised Abalone (8-head)
with Sea Cucumber in Abalone Sauce

當紅脆皮雞

Deep-fried Crispy Chicken

葡汁焗時蔬

Baked Seasonal Vegetables in Portuguese Sauce

一品燴絲苗

Stewed Rice with Shrimp, Diced Chicken,
Shredded Conpoy and Diced Black Mushroom

紅豆沙伴合桃酥

Sweeten Red Bean Soup and Chinese Walnut Cookies

每位港幣\$628 per person
(最少兩位用 Minimum 2 persons)