

# 維港夜華盛宴

## Victoria Harbour Romantic Window-side Dinner Set

### 前菜

#### STARTERS

##### 江南四小碟

Signature Cold Platter

### 點心

#### DIM SUM

##### 星斑金魚餃

Steamed Grouper Goldfish Dumpling

### 湯

#### SOUP

##### 蟹肉腿蓉燕窩羹

Bird's Best Soup with Crabmeat and Yunnan Ham

### 主菜

#### MAIN DISH

##### 雞油酒釀蒸鱈魚

Steamed Cod Fish | Fragrant Chicken Oil | Sweet Fermented Rice

##### 脆皮炸關東遼參配青椒醬 (辣)

Crispy Japanese Sea Cucumber | Shrimp Paste | Green Pepper Sauce (Spicy)

##### 松茸浸菜苗

Green Vegetables with Matsutake in Superior Soup

##### 黑椒鵝肝和牛鬆炒飯

Fried Rice with Foie Gras and Wagyu Beef in Black Pepper

### 甜品 薈萃

#### DESSERT

##### 奶黃西瓜酥

Baked Custard Pastry

##### 宮廷桂花糕

Chilled Osmanthus Pudding

##### 焦糖脆奶凍

Chilled Caramel Custard

1388 / 位 PERSON

所有項目以港元計算 另收茶芥加一服務費

ALL PRICES ARE IN HK\$ AND SUBJECT TO A TEA CHARGE AND A 10% SERVICE CHARGE

