週末噹味套餐 Weekend Tasting Menu \$1288 / 4位 Persons

湯

虀

SOUP

【選擇一款 Choose One】

砂鍋雲吞雞

瑤柱粟米羹

Chicken and Wonton Soup

Sweet Corn Soup with Conpoy

杏汁燉白肺湯 (另加\$200)

天麻燉魚頭湯 (另加\$200)

Double-boiled Pig Lung Soup with Almond

Double-boiled Fish Head Soup with Chinese Herbs

(Add \$200)

(Add \$200)

MAIN DISH

【選擇兩款 Choose Two 】

陳醋鮮果咕嚕肉

海皇乾撈粉絲煲

Sweet and Sour Pork

Stir-fried Vermicelli with Assorted Seafood

菜遠炒安格斯牛肉

粟米斑塊

Sauteed Sliced Angus Beef with Vegetables

Fish Fillet with Sweet Corn

滑蛋蝦球

乾蔥豆豉雞煲

Sauteed Prawns with Egg

Chicken with Black Bean and Scallion

糖醋蝦球

即战攻 牡火丝 雄芸保

Sweet and Sour Prawns

蝦乾瑤柱粉絲雜菜煲

Assorted Vegetables with Dried Shrimp & Conpoy

荷香紅棗蒸滑雞

醬香和牛面頰肉 (另加\$100)

Steamed Chicken with Red Date in Lotus Leaf

Braised Wagyu Beef Cheek (Add \$100) 荷香陳皮薑絲蒸斑球 (另加\$100)

金銀蛋浸菜苗 Simmered Vegetables with Preserved Egg and

Steamed Garoupa Fillet with Mandarin Peel and

Salty Egg

Ginger (Add \$100) 沸騰酸菜魚 (另加\$100)

海皇蒸蛋白

Fish Fillet with Sichuan Pepper Soup and Chinese

ood

Sauerkraut (Add \$100)

Steamed Egg White with Assorted Seafood

【選擇一款 Choose One】

招牌炸子雞半隻

樟茶鴨半隻

Signature Crispy Chicken

Smoked Duck with Tea Leaf

【選擇一款 Choose One】

瑶柱蛋白炒飯

参菇炆伊麵

Fried Rice with Conpoy and Egg White

Stewed E-fu Noodles with Shredded Sea Cucumber

and Black Mushrooms

甜

DESSERT

遠年陳皮紅豆沙

Sweetened Red Bean Cream with Mandarin Peel

另加配生猛龍蝦(约一斤至一斤四)或原條東星斑(约一斤至一斤四)

Additional Fresh Lobster (Approx. 1 catty to 1.4 catty) / Spotted Garoupa (Approx. 1 catty to 1.4 catty)

加配價格 原價Original Price:\$1288 優惠價 Special Price:\$888



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

主菜