

套餐 SET MENU A

三味拼盘

(鱼子蒸烧卖皇,笋尖鲜虾饺,黄金三丝卷)

COMBINATION PLATTER OF STEAMED PORK DUMPLING 'SIEW MAI',
STEAMED PRAWN DUMPLING 'HA KAO' AND
CRISPY VEGETABLE SPRING ROLL

烧味双拼

(金牌爱尔兰烧肥鸭,水晶真味鸡)

BBQ COMBINATION OF CRISPY ROASTED IRISH FAT DUCK AND STEAMED KAMPONG CHICKEN IN CANTON STYLE

鱼鳔豆腐羹 DRIED FISH MAW WITH TOFU THICK SOUP

> 咕噜虾球 SWEET AND SOUR PRAWN BALL

港蒸龙虎斑 STEAMED DRAGON GROUPER WITH SUPREME SOYA SAUCE

鲍鱼扒西兰花BRAISED ABALONE WITH BROCCOLI

蟹肉蛋白炒饭FRIED RICE WITH CRAB MEAT AND EGG WHITE

精美甜品 DESSERT OF THE DAY

\$528.00 (for 6 persons, 六位)

套餐 SET MENU B

三味拼盘

(XO酱炒萝卜糕, 脆皮椒盐豆腐, 烧椒皮蛋)

COMBINATION PLATTER OF WOK-FRIED CARROT CAKE IN XO SAUCE, CRISP-FRIED TOFU WITH SALT AND PEPPER AND CENTURY EGG WITH VINAIGRETTE AND CHILLI OIL

金牌爱尔兰烧肥鸭 (半月)
CRISPY ROASTED IRISH FAT DUCK (HALF)

花胶炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP WITH FISH MAW

鸳鸯虾球 (沙律虾球,咸蛋虾球)

COMBINATION PLATTER OF CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALAD SAUCE AND CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALTED EGG YOLK

港蒸笋壳鱼

STEAMED MARBLE GOBY WITH SUPREME SOYA SAUCE

鱼鳔花菇扒西兰花

BRAISED FISH MAW AND SHITAKE MUSHROOM WITH BROCCOLI

XO酱茄子焖伊面 STEWED EE-FU NOODLE WITH EGGPLANT IN XO SAUCE

> 精美甜品 DESSERT OF THE DAY

\$628.00 (FOR 6 PERSONS, 六位)

套餐 SET MENU C

三味拼盘

(鱼子蒸烧卖皇,鲜虾腐皮卷,蜜汁叉烧酥)

COMBINATION PLATTER OF STEAMED PORK DUMPLING 'SIEW MAI', BEANCURD SKIN PRAWN FRITTER AND BAKED BBQ PORK PASTRY

金牌爱尔兰烧肥鸭 (一只)
CRISPY ROASTED IRISH FAT DUCK (WHOLE)

鲍鱼炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP WITH ABALONE

菜卜蒸龙虎斑

STEAMED DRAGON GROUPER WITH PRESERVED TURNIP IN SUPREME SOYA SAUCE

鸳鸯虾球(沙律虾球,咸蛋虾球)

COMBINATION PLATTER OF CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALAD SAUCE AND CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALTED EGG YOLK

XO酱炒带子香港芥兰
STIR-FRIED HONG KONG KAI LAN WITH SCALLOP IN XO SAUCE

蟹肉蛋白炒饭FRIED RICE WITH CRAB MEAT AND EGG WHITE

精美甜品 DESSERT OF THE DAY

\$828.00 (FOR 10 PERSONS, +位)

套餐 SET MENU D

三味拼盘

(肉松炸茄子,香葱虫草花拌海蜇, XO酱炒萝卜糕)

COMBINATION PLATTER OF CRISP-FRIED EGGPLANT WITH PORK FLOSS, CHILLED JELLYFISH WITH CORDYCEP FLOWER IN SCALLION OIL, AND WOK-FRIED CARROT CAKE IN XO SAUCE

虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP WITH CORDYCEP FLOWER

港蒸笋壳鱼

STEAMED MARBLE GOBY WITH SUPREME SOYA SAUCE

黑松露野菌鲍鱼虾球

STIR-FRIED PRAWN BALL WITH ABALONE AND MUSHROOM IN BLACK TRUFFLE SAUCE

蟹肉扒香港芥兰

STIR-FRIED HONG KONG KAI LAN WITH CRAB MEAT

带子松菇焖伊面

STEWED EE-FU NOODLE WITH SCALLOP AND PINE MUSHROOM

精美甜品

DESSERT OF THE DAY

\$868.00 (FOR 10 PERSONS, +位)