



5 月份晚飯推介

Dinner Recommendation

Promotion from 3rd to 31st May 2021

Set Menu 套餐 A

2persons 二位用 MOP\$300.

可選擇以下一款頭盤或湯

Selection one of Appetizers or soup

太湖燒味拼盤

Assorted barbecued meat platter

潮式滷水拼盤

Marinated assorted meat platter "Chau Chow" Style

原盅滋潤燉湯 2 位

Double-boiled daily soup 2 persons

可選擇以下二款小菜

Selection two of below dishes

腰果香芹鮮蝦仁

Sautéed shrimps with celery and cashew nuts

豉汁涼瓜炆珍珠龍躉頭腩

Braised giant garoupa with bitter melon in black bean sauce

瑤柱鱈魚蒸肉餅

Steamed pork cake with dried scallops and octopus

絲苗白飯 2 碗

Plain Rice two bowls

精緻甜點 2 位

Dessert two pax

晚餐精選

Dinner Features Signature Dish

(需要訂座時一起預定 Advanced order when making a reservation)

上湯焗波士頓龍蝦炆伊麵(一隻)

Baked Boston lobster in supreme soup with e-fu noodles (1piece)

紅燒石岐乳鴿(一隻)

Roasted crispy pigeon (1piece)

北京片皮鴨(一隻)

Roasted whole duck "Peking Style" (two courses)

-生菜包鴨糞(2食)

-Sautéed minced duck served with lettuce

迷你八寶燉冬瓜盅(一個)

Stewed whole winter melon soup with chicken slices and seafood

蜜汁叉燒(例)

Barbecued pork slices in honey



Original Price

原價每份\$426

Special Price

優惠價\$350

Original Price

原價每\$458

Special Price

優惠價\$300

Original Price

原價每份\$428

Special Price

優惠價\$300

Set Menu 套餐 B

4persons 四位用 MOP\$658.

原盅滋潤燉湯 4 位

Double-boiled daily soup 4 persons

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in spring onions

可選擇以下一款頭盤

Selection one of barbecued dish

鳳城乳豬拼盤

Assorted suckling pig slices platter

海鹽脆皮龍岡雞(半隻)

Roasted crispy chicken in sea salted (half)

可選擇以下二款小菜

Selection two of below dishes

黑松露帶子炒滑蛋

Sautéed scrambled egg with scallops in black truffle sauce

腰果香芹鮮蝦仁

Sautéed shrimps with celery and cashew nuts

九層塔香醋三杯雞

Braised chicken in black vinegar and basil

沙茶乾蔥爆牛肉

Wok-fried beef slices with shallots in satay sauce

瑤柱鱈魚蒸肉餅

Steamed pork cake with dried scallops and octopus

牛肝菌竹筴燒豆腐

Braised bean curds with bamboo piths and porcini mushrooms

絲苗白飯 4 碗

Plain Rice four bowls

精緻甜點 4 位

Dessert four pax

此套餐不適用於其他推廣優惠一同使用

The menu cannot be used in conjunction with other promotional offers

需另收 10% 服務費 Prices are subject to 10% service charge

以上菜色每張枱 2-4 位可選擇一款、5 位或以上可選擇二款

Choose one set of above dishes for each table of 2-4 persons

choose two sets of above dishes for each table of 5 persons or above



5 月份晚飯精選

Dinner Features Signature Dish

May 2021

黑松露菌帶子炒滑蛋 (例) Stir-fried scrambled egg with scallop dices and black truffle mushrooms	Original Price 原價每份\$148 Special Price 優惠價\$88	腰果香芹鮮蝦球 (例) Sautéed prawns with celery and cashew nuts	Original Price 原價每份\$148 Special Price 優惠價\$88
豉汁涼瓜炆珍珠龍躉頭腩 (例) Braised giant groupa with bitter melon in black bean sauce	Original Price 原價每份\$148 Special Price 優惠價\$88	鮮果咕嚕青衣球 (例) Deep-fried green wrasse fillet in sweet and sour sauce	Original Price 原價每份\$148 Special Price 優惠價\$88
味鮮醬秋葵炒牛肉(例) Sautéed beef slices with okra in spicy sauce	Original Price 原價每份\$128 Special Price 優惠價\$88	鱈魚馬蹄蒸肉餅(例) Steamed minced pork cake assorted with water chestnuts and octopus	Original Price 原價每份\$128 Special Price 優惠價\$88
海鹽脆皮龍岡雞 (半隻) Roasted crispy chicken in sea salted	Original Price 原價每份\$158 Special Price 優惠價\$88	濃湯杞子竹筍莧菜煲 Braised amaranth ,bamboo piths with wolfberries in thick soup	Original Price 原價每份\$118 Special Price 優惠價\$88

逢星期一至星期五(節假日除外/只限堂食)

Mon to Fri (Except Public Holidays / Dine in only)

2-4 位可選擇 2 款 、5 位或以上可選擇 3 款

Choose two of dishes for each table of 2-4 persons

Choose three of dishes for each table of 5 persons or above

需另收 10%服務費

Prices are subject to 10% service charge