

精選菜譜一 Set Menu A
壹桌 12 位用菜價\$8,688

瑰紅片皮乳豬全體
Roasted whole suckling pig slices

高湯牛油焗波士頓龍蝦伴伊麵 (約3斤)
Baked Boston lobster in butter and supreme soup accompanied with e-fu noodles

另加收\$1200可轉澳洲龍蝦

高湯牛油焗澳洲龍蝦伴伊麵 (約3斤)
Braised Australia Lobster in butter and supreme soup accompanied with e-fu noodles

發財金蒜北海道瑤柱甫
Braised whole conpoy with fried whole garlic and sea moss

脆麥片香酥蟹扣
Deep-fried crab claw stuffed in shrimp paste coated with crispy oats

() 松茸菌走地雞燉大排翅
Double-boiled shark's fin soup with free-range chicken and matsutake mushrooms
或Or

() 松茸菌花膠嚮螺燉走地雞
Double-boiled free-range chicken soup with fish maws, sea whelk and matsutake mushrooms

蠔皇原隻鮑魚伴波蘭鵝掌翠蔬
Braised whole abalone with Poland goose webs in oyster sauce

蔥油蒸沙巴珍珠大龍躉
Steamed pearl garoupa in scallions

柚子蜜烤龍岡雞
Roasted crispy chicken with pomelo honey

櫻花蝦臘味糯米飯
Braised glutinous rice with dried meat and sakura shrimps

黑松露珍菌蒸粉果
Steamed dumplings assorted wild mushrooms and black truffle

有機藜麥鮮奶合桃露
Walnut and milk cream with organic quinoa

萬壽蟠桃包
Chinese birthday buns

環球時鮮果
Fresh fruit platter

精選菜譜二 Set Menu B
壹桌 12 位用菜價\$6,688

桃紅琵琶乳豬全體
Roasted whole suckling pig

蜜餞核桃翡翠帶子珊瑚蚌
Sautéed scallops and coral mussel with seasonal greens accompanied with walnut

發財玉環北海道瑤柱甫
Braised whole conpoy stuffed in hairy gourd ring with sea moss

鵝肝醬脆麥鳳尾蝦
Deep-fried shrimp stuffed in goose liver and taro paste coated with crispy oats

() 古法濃湯花膠手拆雞絲金勾翅
Braised shark's fin soup with shredded chicken and fish maws
或OR

() 姬松茸嚮螺日月魚燉竹絲雞
Double-boiled black chicken soup with dried moon scallop, sea whelk and Agaricus blazei mushrooms

蠔皇原隻鮑魚厚花菇翠蔬
Braised whole abalone with mushrooms in oyster sauce

蔥油蒸沙巴珍珠大龍躉
Steamed pearl garoupa in scallions

海鹽脆皮龍岡雞
Roasted crispy chicken with sea salted

櫻花蝦臘味糯米飯
Braised glutinous rice with dried meat and sakura shrimps

高湯黑木耳鮮蝦水餃生麵
Braised fine noodles in soup with shrimp and black fungus dumplings

陳皮桂花紅豆沙
Red bean cream with dried tangerine peel and osmanthus

萬壽蟠桃包
Chinese birthday buns

環球時鮮果
Fresh fruit platter

精選菜譜三 Set Menu C
壹桌 12 位用菜價\$4,588
壹桌 6 位用菜價\$2,538

繽紛五彩蝶 Appetizers

黑松露手撕雞、上海香燻魚
佛山燻蹄、蜜汁叉燒、蔥油海蜇
Tossed shredded chicken with black truffle Shanghai, smoked pomfret with black vinegar and soy sauce, Sliced roasted pork knuckle, Honey barbecued pork slices, Tossed jellyfish in sesame oil

白灼基圍蝦(1斤半)
Poached fresh shrimp

XO醬碧綠珊瑚蚌鴨甫
Sautéed coral mussel with duck and seasonal greens in XO sauce

古法金錢蟹盒
Deep-fried minced pork with crabmeat and vegetables, water chestnut and mushroom

() 海馬翅群嚮螺燉走地雞

Double-boiled chicken soup with shark's fin skin and dried seahorses
或Or

() 燕窩瑤柱貴妃海鮮羹
Braised bird's nest thick soup with seafood and conpoy

蒜茸果皮蒸鮮鮑魚(12隻)
Steamed fresh abalone with garlic and dried tangerine peel

蔥油蒸沙巴珍珠大龍躉
Steamed pearl garoupa in scallions

海鹽脆皮龍岡雞
Roasted crispy chicken with sea salted

欖茄海皇燒豚肉粒香苗
Fried rice seafood and pineapple with roasted pork

陳皮桂花紅豆沙
Red bean cream with dried tangerine peel and osmanthus

萬壽蟠桃包
Chinese birthday buns

環球時鮮果
Fresh fruit platter