



四人晚餐 由下午五時至晚上八時三十分供應 Available from 5:00pm to 8:30pm

## 精美頭盤 GOURMET PLATTER

野莓白玉葡萄

Wild Berries Marinated Winter Melon Ball

鍋貼大明蝦

Deep-fried Shrimp Toast

醉香鮑魚

Poached Abalones in 25 Years Aged Hau Diao

川汁白肉卷

Cucumber Wrapped with Poached Pork Belly in Spicy Sauce

## 湯 SOUP

黑虎掌菌花膠燉雞湯 Double-boiled Chicken Consommé with Arisaema Tubes Fungus and Fish Maws

## **丰菜 MAIN COURSE**

脆皮安格斯牛小排 Crispy Angus Beef Short Ribs

鮮菌炒龍蝦球

Stir-fried Lobster with Mushroom

瑤柱竹笙扒時蔬

Poached Seasonal Vegetables with Conpoy and Bamboo Piths in Supreme Broth

瑤柱海蔘雞粒炒飯 Fried Rice with Sea Cucumber, Diced Chicken and Conpoy

## 甜品 DESSERT

桃膠燉雪梨 Double-boiled Date, Peach Gum and Pear in Sweet Soup

HK\$**2,480** + HK\$620 額外每位 additional charge per person

設加一服務費及所有價錢均以港幣計算 All prices are subject to 10% service charge and are in Hong Kong Dollars





藍色海鮮 - 優質環境友善海鮮 Blue Seafood - Quality environmentally-friendly seafood



