




NEPTUNE'S  
restaurant  
海龍王餐廳

## 「饗·樂」四人晚餐 “CHILL AND DINE” SET DINNER FOR FOUR

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

麻辣豬手 


Chili and Spicy Pork Knuckle

芝麻醬青瓜雲耳伴萵筍 

Black Fungus with Cucumber and Celtuce in Sesame Dressing

松露蝦多士

Prawn Toast with Truffle Paste

桂花紫淮山 

Purple Yam with Sweet Osmanthus Sauce

### 湯 SOUP


黑蒜火腿燉澳洲鮑魚湯

Double-boiled Australian Abalone with Jinhua Ham  
and Black Garlic in Supreme Broth

### 主菜 MAIN COURSE

香菇醬炒鱸魚球

Wok-fried Seabass Fillet with Supreme Mushroom Paste

避風塘軟殼龍蝦仔 

Deep-fried Spicy Soft Shell Lobster


主菜升級 Main Course Upgrade

+\$500 4位用/For 4 Persons

由「香菇醬炒鱸魚球」升級至「避風塘軟殼龍蝦仔」  
Upgrade from "Wok-fried Seabass Fillet with Supreme Mushroom Paste"  
to "Deep-fried Spicy Soft Shell Lobster"

意大利黑醋汁脆皮日本桃豚腩

Crispy Japanese Kurobuta Pork Belly with Balsamic Vinaigrette

岩米野菌泡時蔬 

Poached Seasonal Vegetables with Wild Mushroom and Rock Rice

瑤柱鮮蝦荷葉飯

Fried Rice with Shrimp and Conpoy in Lotus Leaf

### 甜品 DESSERT

椰糖香蕉布甸伴鮮果

Banana Pudding Topped with Coconut Palm Sugar and Seasonal Fresh Fruit

## 港幣 HK\$2,280

+ 港幣 HK\$570 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



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食本地鮮 - 嚐鮮低碳 Eat Local - Eat fresher and reduce carbon emissions

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

 素菜 Vegetarian

 辛辣 Spicy