






NEPTUNE'S
restaurant
海龍王餐廳

「閒·享」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




精選頭盤 GOURMET PLATTER

-  芝麻醬青瓜雲耳伴萵筍
Fungus with Cucumber and Cestuses in Sesame Sauce
- 麻香蔥油鮑魚角
Braised Diced Abalone in Spring Onion and Pepper Oil
-  澳洲鮑魚 Australian Abalone
-  野莓白玉葡萄
Marinated Winter Melon Ball with Wild Berries
- 脆皮澳洲牛面頰
Deep-fried Australian Beef Cheek

湯 SOUP

- 海玉竹無花果燉烏雞湯
Double-boiled Silky Fowl with Polygonatum Macropodium and Fig

主菜 MAIN COURSE

- 紅燒乳鴿
Roasted Pigeon
- 頭抽乾蔥老虎蝦
Wok-fried Tiger Prawn in First Draw Soy Sauce
-  澳洲老虎蝦 Australian Tiger Prawn
-  鮮百合竹筍上湯泡時蔬
Poached Seasonal Vegetable with Bamboo Pit with Lily in Supreme Broth
- 花膠海味炆伊麵
Braised E-Fu Noodle with Fish Maw and Conpoy
-  荷蘭花膠 Holland Fish Maw, 中國瑤柱 Chinese Conpoy


甜品 DESSERT

- 葛仙米果香甘露
Nostoc, Mango, Pomelo and Dragon Fruit Sweet Soup

港幣 **HK\$2,180**

+ 港幣 **HK\$545** 額外每位 additional charge per person

所有價錢設加一服務費
All prices are subject to 10% service charge

 環保海鮮 Sustainable Seafood
環保海鮮來源地可能因存貨而變更
The origin of sustainable seafood maybe altered depending on availability

 素菜 Vegetarian