



NEPTUNE'S  
restaurant  
海龍王餐廳

由中國飲食文化大師  
尹達剛師傅呈獻  
「品味新經典」全新六人套餐

“A NEW TASTE OF CLASSIC CUISINE” NEW SET MENU FOR SIX  
PRESENTED BY CHEF “WAN TAT KONG”  
THE MASTER OF CHINESE FOOD CULTURE

## 精美頭盤 GOURMET PLATTER

鍋貼大明蝦

Deep-fried Shrimp Toast

百合鮮菌蝦仁（胡麻汁）

Japanese Lily, Fungus with Mushroom and Shrimp in Sesame Sauce

柚香涼拌茄子

Marinated Eggplant with Pomelo Sauce

## 湯 SOUP

蔞菜鱸魚羹（每位）

Water Shield Soup with Minced Seabass (per person)

## 主菜 MAIN COURSE

金裝富貴雞\*

Prosperity Chicken\*

鮮藤椒炒海鮮

Stir-fried Seafood with Wild Bamboo and Rattan Pepper

浙腿合時鮮蔬

Poached Seasonal Vegetables with Jinhua Ham

瑤柱鮑魚雞粒炒飯

Conpoy and Diced Chicken Fried Rice with Abalone

## 甜品 DESSERT

自家製杏仁豆腐拼脆炸鮮奶

Homemade Almond and Bean Curd Pudding  
in Coconut Milk and Deep-fried Milk

**HK\$5,400**

\*由於製作需時，請於2天前預訂

\*Due to the time required for preparation,  
please place your order two days in advance

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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Know More

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

 辛辣 Spicy