



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

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

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



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

 辛辣 Spicy