

Chinese New Year Set Dinner Menu

2025年1月15-28日由下午五時至晚上八時三十分供應 15-28 January, 2025. Available from 5:00pm to 8:30pm

精美頭盤 GOURMET PLATTER

涼拌羊肚耳 ●

Amber Wood Fungus Marinated in Aged Vinegar

脆皮牛肝菌素鵝 🥒

Crispy Bean Curd Sheets with Porcini and Vegetable Julienne

醉香嘉美雞 🖖

Kamei Chicken Poached in 25 Years Aged Hua Diao

椒鹽鱸魚粒

Deep-fried Diced Seabass Fillet with Chili and Spicy Salt

湯 SOUP

黑杞子花膠貢棗燉雞湯

Double-boiled Chicken Soup with Fish Maw, Black Wolfberries and Dates

主菜 MAIN COURSE

黑醋日本黑豚東坡肉

Kurobuta Pork Belly Braised in Aged Vinegar

松茸炒龍蝦球

Stir-fried Lobster with Matsutake

鮮百合蟲草花竹笙浸菜苗

Poached Baby Spinach with Lily Bulb, Cordyceps Flower and Bamboo Piths in Supreme Broth

臘味炒糯米飯

Fried Glutinous Rice with Preserved Meat

甜品 DESSERT

芝麻薑茶湯丸拼芝麻椰汁糕

Black Sesame Glutinous Rice Balls in Sweet Ginger Soup with Black Sesame Coconut Pudding

нк\$2,380

四位用 for 4 persons

+ HK\$595 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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Know More

캋 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



