




NEPTUNE'S
restaurant
海龍王餐廳

冬至團圓


四人晚餐 Winter Solstice Dinner for Four

2024年12月6-21日 由下午五時至晚上八時三十分供應
6-21 December 2024, 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

鮮百合蟲草花竹筍浸菜苗 

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

HK\$2,380

+ 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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
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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