

菜譜 5 Course Dinner Menu A

蔥油海蜇頭拼瑤柱貴妃雞 Marinated Jelly Fish Head with Scallion Oil,

Poached Chicken with Conpoy

竹笙海皇羹

Beancurd Soup with Seafood and Bamboo Pith

鴛鴦露筍爆和牛

Wok-fried Wagyu Beef with White and Green Asparagus

櫻花蝦甜醬油炒稻庭烏冬 Inaniwa Udon with Sakura Dried Shrimp in Sweet Soya Sauce

> 香芒凍布甸 Chilled Mango Pudding

每位港幣\$238 Net Per Person 兩位起 Minimum TWO Persons

菜譜 5 Course Dinner Menu B

金腿蟹肉冬茸羹 Braised Winter Melon Soup with Crabmeat and Yunnan Ham

鴛鴦露筍炒鴿甫 Sautéed Sliced Pigeon with White and Green Asparagus

趣脆咕嚕肉

Crispy Sweet and Sour Pork with Pineapple

貴妃海鮮湯泡飯

Crispy and Steamed Rice in Seafood Supreme Broth

香芋西米露 配 杞子桂花糕

Sweetened Coconut Milk with Sago and Taro, Chilled Osmanthus Jelly with Wolfberry

每位港幣 \$348 Net Per Person 兩位起 Minimum TWO Persons Available from now until 30th June 2021