

# 套餐 SET MENU A

# 三味拼盘

(鱼子蒸烧卖皇、黄金三丝卷、香葱虫草花拌海蜇)

COMBINATION PLATTER OF STEAMED PORK DUMPLING 'SIEW MAI', CRISPY VEGETABLE SPRING ROLL, CHILLED JELLYFISH WITH CORDYCEP FLOWER IN SCALLION OIL

# 海鲜豆腐羹 SEAFOOD WITH TOFU THICK SOUP

水晶真味鸡 (例)

STEAMED KAMPONG CHICKEN IN CANTON STYLE (REGULAR)

碧绿松菇炒猪颈肉 STIR-FRIED PORK COLLAR WITH PINE MUSHROOM

港蒸鰈鱼 STEAMED FLOUNDER WITH SUPREME SOYA SAUCE

> 扬州炒饭 YANG ZHOU FRIED RICE

芦荟酸柑梅子冻 CHILLED ALOE VERA WITH LIME JUICE AND SOUR PLUM

**\$138.00** (FOR 4 PERSONS, 四位)

# 套餐 SET MENU B

### 三味拼盘

(烧椒皮蛋、鲜虾腐皮卷、蜜汁叉烧酥)

COMBINATION PLATTER OF CENTURY EGG WITH VINAIGRETTE
AND CHILLI OIL, BEANCURD SKIN PRAWN FRITTER,
BAKED BBQ PORK PASTRY

#### 虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP WITH CORDYCEP FLOWER

金牌爱尔兰烧肥鸭 (例)
CRISPY ROASTED IRISH FAT DUCK (REGULAR)

蒜蓉粉丝蒸虾球 STEAMED PRAWN BALL WITH VERMICELLI AND MINCED GARLIC

r BRAISED PORK RIB IN CLAYPOT

虾籽焖伊面 STEWED EE-FU NOODLE WITH SHRIMP ROE

银耳炖桃胶 (热/冷)
DOUBLE-BOILED PEACH RESIN (HOT/COLD)

\$188.00 (FOR 4 PERSONS, 四位)

# 套餐 SET MENU C

# 三味拼盘

(鱼子蒸烧卖皇、黄金三丝卷、香葱虫草花拌海蜇)

COMBINATION PLATTER OF STEAMED PORK DUMPLING 'SIEW MAI', CRISPY VEGETABLE SPRING ROLL, CHILLED JELLYFISH WITH CORDYCEP FLOWER IN SCALLION OIL

水晶真味鸡 (半月)
STEAMED KAMPONG CHICKEN IN CANTON STYLE (HALF)

海鲜豆腐羹 SEAFOOD WITH TOFU THICK SOUP

蒜蓉蒸鲽鱼 STEAMED FLOUNDER WITH MINCED GARLIC AND CHILLI

> 西兰花炒虾球 STIR-FRIED PRAWN BALL WITH BROCCOLI

肉丝脆面 CRISPY NOODLE WITH SHREDDED PORK

芦荟酸柑梅子冻 CHILLED ALOE VERA WITH LIME JUICE AND SOUR PLUM

**\$218.00** (FOR 6 PERSONS, 六位)

# 套餐 SET MENU D

#### 四味拼盘

(脆皮椒盐豆腐,酥脆香芒虾卷,黑松露野菌饺,鱼子蒸烧卖皇)
COMBINATION PLATTER OF CRISP-FRIED TOFU WITH SALT
AND PEPPER, CRISPY PRAWN AND MANGO FRITTER,
STEAMED MUSHROOM AND TRUFFLE DUMPLING,
STEAMED PORK DUMPLING 'SIEW MAI'

金牌爱尔兰烧肥鸭(半只) CRISPY ROASTED IRISH FAT DUCK (HALF)

清炖鸡汤 DOUBLE-BOILED SUPERIOR CHICKEN SOUP

港蒸龙虎斑 STEAMED DRAGON GROUPER WITH SUPREME SOYA SAUCE

r BRAISED PORK RIB IN CLAYPOT

虾籽焖伊面 STEWED EE-FU NOODLE WITH SHRIMP ROE

银耳炖桃胶(热/冷) DOUBLE-BOILED PEACH RESIN (HOT/COLD)

\$298.00 (FOR 6 PERSONS, 六位)

# 套餐 SET MENU E

### 四味拼盘

(笋尖鲜虾饺、肉松炸茄子、黄金三丝卷、香葱虫草花拌海蜇)

COMBINATION PLATTER OF STEAMED PRAWN DUMPLING 'HA KAO', CRISP-FRIED EGGPLANT WITH PORK FLOSS, CRISPY VEGETABLE SPRING ROLL, CHILLED JELLYFISH WITH CORDYCEP FLOWER IN SCALLION OIL

### 烧味双拼

(金牌爱尔兰烧肥鸭、水晶真味鸡)

BBQ COMBINATION OF CRISPY ROASTED IRISH FAT DUCK, AND STEAMED KAMPONG CHICKEN IN CANTON STYLE

# 海鲜豆腐羹

SEAFOOD TOFU THICK SOUP

### 油浸龙虎斑

CRISP-FRIED DRAGON GROUPER WITH SUPREME SOYA SAUCE

### 蒜蓉粉丝蒸虾球

STEAMED PRAWN BALL WITH VERMICELLI AND MINCED GARLIC

### 鲜蟹肉扒香港芥兰

BRAISED FRESH CRAB MEAT WITH HONG KONG KAI LAN

# 扬州炒饭

YANG ZHOU FRIED RICE

## 芦荟酸柑梅子冻

CHILLED ALOE VERA WITH LIME JUICE AND SOUR PLUM

\$398.00 (FOR 10 PERSONS, +位)

# 套餐 SET MENU F

#### 四味拼盘

(酥脆香芒虾卷、鱼子蒸烧卖皇、脆皮椒盐豆腐、烧椒皮蛋) COMBINATION PLATTER OF CRISPY PRAWN AND MANGO FRITTER, STEAMED PORK DUMPLING 'SIEW MAI', CRISP-FRIED TOFU WITH SALT AND PEPPER, CENTURY EGG WITH VINAIGRETTE AND CHILLI OIL

### 烧味三拼

(金牌爱尔兰烧肥鸭,水晶真味鸡,秘制黑叉烧)

BBQ COMBINATION OF CRISPY ROASTED IRISH FAT DUCK, STEAMED KAMPONG CHICKEN IN CANTON STYLE AND CHARRED BBQ PORK WITH HONEY SAUCE

### 虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP WITH CORDYCEP FLOWER

#### 港蒸龙虎斑

STEAMED DRAGON GROUPER WITH SUPREME SOYA SAUCE

鲍<mark>鱼扒西兰花</mark> BRAISED ABALONE WITH BROCCOLI

#### 咸蛋虾球

CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALTED EGG YOLK

#### 虾籽焖伊面

STEWED EE-FU NOODLE WITH SHRIMP ROE

银耳炖桃胶(热/冷)

DOUBLE-BOILED PEACH RESIN (HOT/COLD)

\$498.00 (FOR 10 PERSONS, +位)

# 套餐 SET MENU G

#### 四味拼盘

(酥脆香芒虾卷,鱼子蒸烧卖皇,脆皮椒盐豆腐,烧椒皮蛋) COMBINATION PLATTER OF CRISPY PRAWN AND MANGO FRITTER, STEAMED PORK DUMPLING 'SIEW MAI', CRISP-FRIED TOFU WITH SALT AND PEPPER, CENTURY EGG WITH VINAIGRETTE AND CHILLI OIL

**烧味双拼**(金牌爱尔兰烧肥鸭,水晶真味鸡)
BBQ COMBINATION OF CRISPY ROASTED IRISH FAT DUCK AND STEAMED KAMPONG CHICKEN IN CANTON STYLE

红烧蟹肉鱼翅 BRAISED SHARK'S FIN WITH CRAB MEAT

港蒸龙虎斑 STEAMED DRAGON GROUPER WITH SUPREME SOYA SAUCE

> 鲍<mark>鱼扒西兰花</mark> BRAISED ABALONE WITH BROCCOLI

> > 咸蛋虾球

CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALTED EGG YOLK

虾籽焖伊面 STEWED EE-FU NOODLE WITH SHRIMP ROE

银耳炖桃胶 (热/冷)
DOUBLE-BOILED PEACH RESIN (HOT/COLD)

\$538.00 (FOR 10 PERSONS, +位)

# 套餐 SET MENU H

#### 四味拼盘

(笋尖鲜虾饺,鱼子蒸烧卖皇,黑松露野茵饺,肉松炸茄子) COMBINATION PLATTER OF STEAMED PRAWN DUMPLING 'HA KAO', STEAMED PORK DUMPLING 'SIEW MAI', STEAMED MUSHROOM AND TRUFFLE DUMPLING, CRISP-FRIED EGGPLANT WITH PORK FLOSS

### 烧味三拼

(金牌爱尔兰烧肥鸭,水晶真味鸡,秘制黑叉烧)
BBQ COMBINATION OF CRISPY ROASTED IRISH FAT DUCK,
STEAMED KAMPONG CHICKEN IN CANTON STYLE AND
CHARRED BBQ PORK WITH HONEY SAUCE

### 鸡炖翅

BRAISED SHARK'S FIN WITH CHICKEN

#### 港蒸龙虎斑

STEAMED DRAGON GROUPER WITH SUPREME SOYA SAUCE

**羊角豆炒虾球**STIR-FRIED PRAWN BALL WITH LADY FINGER

花胶扒西兰花 BRAISED FISH MAW WITH BROCCOLI

**肉丝脆面**CRISPY NOODLE WITH SHREDDED PORK

芦荟酸柑梅子冻 CHILLED ALOE VERA WITH LIME JUICE AND SOUR PLUM

\$658.00 (FOR 10 PERSONS, +位)