

五頭花膠扒及海鮮饗宴套餐 (星期一至五晚市限定)

Fish Maw (5 Heads) & Seafood Feast Set Menu (Available From Monday to Friday During Dinner Period)

美饌頭盤 Appetizer

十五年花雕醉鮑魚

Drunken Abalone "15 Years Hua Diao" Wine

大虎蝦多士

Crispy Tiger Prawn Toast

老火靚湯

Daily Soup

生猛海鮮 Live Seafood

陳皮輕煎澳洲東星斑球

Pan-fried Australian Garoupa Fillets • Tangerine Peel

陳皮豉汁蒸盤龍鱔

Steamed Eel • Black Bean Sauce • Tangerine Zest

上湯薑蔥原隻澳洲龍蝦 (約1斤)

Wok-baked Australian Lobster (600 Grams) •
Ginger • Spring Onions • Supreme Broth

陳皮古法蒸方腩 (約1斤2兩)

Steamed Macao Sole (680 Grams) • Shredded Pork &
Mushroom • Tangerine Peel

肉類及小菜 Meat & Vegetable

姬松茸醬海參豆腐煲

Braised Sea Cucumber • Bean Curd •
Matsutake Paste • Clay Pot

胡椒大根清湯牛腩煲

Simmered Beef Brisket • Turnip •
White Pepper • Clay Pot

中式洋蔥澳洲牛柳

Pan-fried Australian Beef Tenderloin •
Onions • Chinese Style

瑤柱琵琶豆腐

Crispy Bean Curd • Shrimp Mousse •
Conpoy

嘉樂海鮮小炒皇

Sautéed Dried Seafood • Shrimps •
Chives • Cashew Nuts

紅酒蕃頭黑醋西班牙豬肋骨

Crispy Spanish Pork Spare Ribs •
Red Wine • Pickled Shallots • Dark Vinegar

乾咖喱基圍蝦

Wok-baked Shrimps • Dried Curry

嘉樂炸子雞 (半隻)

Crispy Chicken (Half)

自選以下一款

鮑汁五頭花膠扒撈粗麵伴時菜

Braised Whole Fish Maw (5 Heads) •
Abalone Sauce • Vegetable • Noodles

阿拉斯加蟹 (約五斤) 兩食 (另加\$2,688)

Whole Alaskan Crab (3kg) (Prepared in Two Styles)
蛋白蒸蟹身 / 鹽香蔥花煎焗蟹腳
Steamed Alaskan Crab Body • Egg White
Baked Alaskan Crab Legs • Spring Onion
(敬請兩天前預訂 / Order two days in advance)

上湯南澳龍蝦伊麵 (約兩斤半)

Wok-baked South Australian Lobster •
E-Fu Noodles • Supreme Soup (1.5kg)

陳皮蓮子紅豆沙

Red Bean Soup • Lotus Seeds • Tangerine Zest

\$2,988/四位用

一款海鮮及一款肉類或小菜

Choose 1 Seafood & 1 Meat

\$3,888/六位用

一款海鮮及兩款肉類或小菜

Choose 1 Seafood & 2 Meat

\$4,888/八位用

兩款海鮮及兩款肉類或小菜

Choose 2 Seafood & 2 Meat

