2024冬至團圓菜譜

2024 Winter Solstice Menu

百花炸釀松葉蟹鉗 Deep-fried Hokkaido Crab Claw·Shrimp Mousse

黑松露西蘭花炒帶子 Sautéed Scallops·Broccoli·Black Truffle Sauce

椰皇姫松茸瑤柱燉海螺 Double-boiled Sea Whelk Soup·Conpoy·Blaze Mushrooms·Young Coconut

蝦籽柚皮海參燜原隻鮮鮑魚伴豆苗 Braised Fresh Whole Abalones · Sea Cucumber · Pomelo Peel · Shrimp Roe Oyster Sauce · Pea Sprouts

清蒸老虎斑 或 升級至清蒸東星斑(另加\$520) Steamed Tiger Garoupa or upgrade to Spotted Garoupa (Additional \$520) (半席六位 800 克, 800g for table of 6 persons) (每席十二位 1600 克, 1600g for table of 12 persons)

威化脆皮炸子雞 或 升級至招牌新鮮龍崗豉油雞(另加\$200) Crispy Chicken·Shrimp Crackers or upgrade to Steamed Fresh Chicken·Spiced Soy Sauce (Additional \$200)

> 生炒臘味糯米飯 ıs Rice·Assorted Preserved S

Fried Glutinous Rice · Assorted Preserved Sausages Dried Shrimps · Black Mushrooms

花生麥米薑茶湯圓 Sweetened Ginger Tea·Glutinous Dumplings·Peanuts·Barley

> 奶皇紅豆水晶包 Steamed Custard Dumplings·Red Bean Paste

半席 HK\$4,288 供六位用 per table of 6 persons 每席 HK\$8,568 供十二位用 per table of 12 persons 每位另加 HK\$718 for additional person

凡惠顧以上套餐,每位顧客均奉送涼茶、汽水、橙汁或西瓜汁乙杯。 A complimentary glass of herbal tea, soft drink, orange juice or watermelon juice will be served to the dinner who partake the above set menu.

> 如閣下對任何食物產生敏感,請直接與本餐廳職員聯絡 If you have any food allergies, please inform our staff.