Oi Suen
粵饗珍體:廣東經典名饌“九大簋”
Luxury Cantonese Gems: Guangdong's Legendary Culinary

Soup 湯

舞茸石斛竹笙燉海螺
Double-boiled Sea Whelk Soup · Maitake Mushrooms · Dendrobium · Bamboo Piths

Main Courses 主菜

花雕貴妃雞、一口錦鹵雲吞、龍爪菌蘭州百合燴時蔬
Simmered Chicken · Hua Diao
Deep-fried Mini Shrimp Wontons · Sweet and Sour Sauce
Braised Seasonal Vegetable · Lanzhou Lily Bulbs · Yunnan Mushrooms

鮮菌黑豚釀墨西哥海參鵝掌、紅燒肉扣南非湯鮑、頭抽陳皮豆豉老虎蝦
Braised Mexican Sea Cucumber · Goose Webs
Braised African Abalones · Pork Belly
Braised Giant Tiger Prawns · Dried Tangerine Peel · Soy Sauce

蜂窩豆卜焗大鱔、金箔 BB 鴨、布袋乾坤
Braised White Eel · Bean Curd Puff
Roasted Baby Duck · Gold Flakes
Steamed Gluten Puff · Assorted Vegetables

Rice 飯

瑤柱蝦濃湯蛋白脆米飯
Fried Crispy Rice · Egg White · Conpoy · Rich Shrimp Broth

Dessert 甜品

十年陳皮紅棗燉繡球耳
Sweetened Cauliflower Fungus Soup · Tangerine Peel (10 Years) · Red Dates

每席 HK$8,928 供十二位用 per table of 12 persons
每席 HK$5,968 供八位用 per table of 8 persons
每席 HK$2,988 供四位用 per table of 4 persons
每位另加 HK$748 for additional person

(敬請預訂 Please Order in Advance)

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

供應期 Available from 1/1/2024 - 30/6/2024