

2025 凱旋春茗菜譜

Spring Dinner Menu 2025

鴻運乳豬伴蜜燒汁金蠔
Barbecued Suckling Pig
Pan-fried Dried Oysters · Honey · Gravy

鮮黃耳蘭度炒北海道帶子伴琥珀合桃
Sautéed Hokkaido Scallops · Fresh Yellow Fungus · Kale · Caramel Walnuts

蓬萊仙果燉海中寶
Double-boiled Chicken Soup · Sea Whelk · Fish Maw · Sea Cucumber
Conpoy · Yunnan Ham · Apple · Pear

蠔皇花菇鵝掌燜寶石鮑
Braised Abalones · Goose Webs · Black Mushrooms · Premium Oyster Sauce

古法雲腿蒸方腩 或 升級至清蒸東星斑(另加\$520)
Steamed Sole · Shredded Pork · Shredded Mushrooms · Yunnan Ham
or upgrade to
Steamed Spotted Garoupa (Additional \$520)
(每席十二位 1600 克, 1600g for table of 12 persons)

南乳炸子雞 或 升級至薑蔥海鹽蒸龍崗雞(另加\$200)
Crispy Chicken · Preserved Bean Sauce
or upgrade to
Steamed Fresh Chicken · Ginger · Spring Onions · Salt (Additional \$200)

鳳城蠔皇鮮蝦炒飯
Fried Rice · Shrimps · Barbecued Pork · Tomatoes · Oyster Sauce

黑糖薑茶紅棗寧波湯圓
Sweetened Ginger Tea · Glutinous Dumplings · Red Dates · Black Sugar

綠茶煎堆仔
Deep-fried Glutinous Dumplings · Green Tea Custard

每席 HK\$7,988 供十二位用 per table of 12 persons
每席 HK\$3,998 供六位用 per table of 6 persons
每位另加 HK\$668 for additional person

凡惠顧以上套餐，每位顧客均奉送汽水、橙汁或西瓜汁乙杯。
A complimentary glass of 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.