

冬日暖意

煲仔飯、蛇羹及滋補燉湯

Warm Winter Pleasure

Clay Pot Rice, Snake Soup & Double-boiled Soup

冬意已濃，凱旋廳推出令人倍添暖意的煲仔飯。

每款均選用時令食材，精心烹製的過程

令鬆軟飽滿的米飯香味四溢，濃而不膩，滋味暖入心。

Welcome winter with warming, moreish Clay Pot rice dishes at Oi Suen.

Made with seasonal ingredients that flavour the fluffy rice deliciously as it cooks, each pot is a warm hug from your favourite Cantonese comfort food.

16-31 December 2024

川弓白芷天麻當歸燉大魚頭

Double-boiled Fish Head Soup · Chinese Herbs

\$338 四至六位用

淮山杞子北芪竹絲雞燉水魚

Double-boiled Silky Fowl Soup · Soft-shell Turtle

Yams · Wolfberries · Chinese Herbs

\$638 四至六位用

菊花五蛇羹

Snake Soup · Shredded Chicken · Fish Maw · Black Mushrooms

Tangerine Peel · Chrysanthemum · Crispy Flakes

每位\$198 每窩\$698

油鴨肫鴛鴦腸煲仔飯

Clay Pot Rice · Preserved Duck Leg

Preserved Duck Liver and Pork Sausages

\$168 兩位用 \$288 四至六位用

梅菜排骨煲仔飯

Clay Pot Rice · Pork Spare Ribs · Preserved Vegetables

\$198 四至六位用

香芋栗子滑雞煲仔飯

Clay Pot Rice · Chicken · Taro · Chestnuts

\$198 四至六位用

生炒臘味糯米飯

Fried Glutinous Rice · Assorted Preserved Sausages

Dried Shrimps · Black Mushrooms

\$268 四至六位用

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.

