

## 【川粵接機餐】

### Arrival Set: Sichuan & Cantonese

四川麻辣牛脷粒

涼伴海蜇花

古法脆皮燒腩仔

Cattle Tongue in Sichuan Sauce  
Chilled Jelly Fish with Black Fungus  
Classical Crispy Pork Belly

養生松茸花膠燉螺頭

Double-boiled Sea Whelk Soup with Matsutake and Fish Maw

或 or

滋補牛肝菌黃耳燉菜膽

Double-boiled Vegetable Soup with Porcini and Yellow Fungus

蠔皇六頭鮑魚扣遼參

Braised Abalone with Sea Cucumber in Oyster Sauce

或 or

麻香六頭鮑魚扣遼參

Braised Abalone with Sea Cucumber in Sichuan Sauce

芙蓉蒸龍蝦球配藏紅花汁

Steamed Lobster Fillet with Egg White in Saffron Sauce

或 or

川味水煮龍蝦球

Poached Lobster Fillet in Chili Oil

上素濃湯浸菜苗

Braised Vegetable in Assorted Dried Mushroom Soup

每位 **\$788** per person

兩位起 Minimum 2 persons

## 【點心送機餐】

### Departure Set: Signature Dim Sum

濃香黑松露素餃

水晶蝦餃皇

瑪瑙紅菜頭餃

海皇蜂巢荔芋角

Black Truffle Vegetarian Dumpling  
Shrimp Dumpling  
Beetroot Dumpling

Deep-fried Taro Dumpling with Seafood

極品花膠灌湯餃

Dumpling Soup with Fish Maw

本地頭抽原隻虎蝦柳

Pan-fried King Tiger Prawn Fillet in Premium Soy Sauce

蠔皇花菇扣遼參

Braised Shiitake Mushroom and  
Sea Cucumber in Oyster Sauce

金湯羊肚菌浸菜苗

Morels with Vegetable in Pumpkin Soup

鳳城糯米包

Steamed Sticky Rice Dumpling

泡沫蛋白杏仁茶

Bubble Almond Tea with Egg White

每位 **\$688** per person

兩位起 Minimum 2 persons

Ref.09082024

另收加一服務費、茗茶每位港幣25元及前菜每份港幣30元。  
Prices are subject to 10% service charges, HK\$25 per person for tea, HK\$30 per portion for condiments.

如果您對任何食物有過敏反應或特別飲食要求，請告知我們。  
Please inform us if you have any food allergies or dietary preferences.

☎ 2286 6868

