

# 【團年精選套餐】

## Chinese Reunion Set Menu

### 【套餐 A】

蜜餞西班牙黑毛豬叉燒、涼拌海蜇花、  
發財金粟花枝丸餅  
Roasted Iberico Barbecued Pork in Honey Sauce  
Chilled Jelly Fish in Sesame Oil  
Deep-fried Squids Cake with Sweet Corn and Sea Moss

野生黃菇螺頭燉雞  
Double-boiled Chicken Soup with Wild Yellow  
Mushroom and Sea Whelk

碧綠榆耳炒蝦球  
Sautéed Prawns with Elm Fungus and Vegetable

濃汁六頭鮑魚扣花膠  
Braised 6 Head Abalone with Fish Maw in Thick Sauce

珊瑚蟹肉蒸斑球  
Steamed Grouper Fillet with Crab Meat and Egg

茶皇燻雞  
Smoked Crispy Chicken with Supreme Tea Leaves

上湯鮮蝦雲吞  
Supreme Soup of Shrimp Wanton

陳皮蓮子紅豆沙湯圓  
Sweetened Red Bean Soup with  
Sesame Dumpling and Tangerine Peel

六位用 **\$3,988** for 6 persons

十二位用 **\$7,688** for 12 persons

### 【套餐 B】

脆皮燒腩仔、金磚脆豆腐、四喜烤麩  
Crispy Pork Belly  
Deep-fried Diced Bean Curd  
Wheat Gluten with Black Mushrooms and  
Bamboo Shoot

酸辣脆蝦球  
Crispy Prawns in Hot and Sour Sauce

虎茸菌螺頭燉雞  
Double-boiled Chicken Soup with  
Tiger Mushroom and Sea Whelk

蝦籽燴海參件  
Braised Sea Cucumber with Shrimp Roe

羊肚菌炒斑球  
Sautéed Grouper Fillet with Morel

南乳脆燒雞  
Crispy Chicken served with  
Preserved Bean Curd Sauce

臘味糯米包  
Steamed Glutinous Rice Bun with  
Preserved Sausage

陳皮蓮子紅豆沙湯圓  
Sweetened Red Bean Soup with  
Sesame Dumpling and Tangerine Peel

四位用 **\$2,088** for 4 persons

最高折扣可享八五折  
Up to 15% Discount Offer

供應有效期:2024 年 1 月 27 日至 2 月 9 日  
Period of Validity: 27 Jan -9 Feb 2024

Ref.2701-09022024

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

