

【川粵套餐/接機餐】

Sichuan and Cantonese Set Menu

四川麻辣牛腩粒、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 或 滋補牛肝菌黃耳燉菜膽

Double-boiled Sea Whelk Soup with Matsutake and Fish Maw

OR

Double-boiled Vegetable Soup with Porcini and Yellow Fungus

蠔皇六頭鮑魚扣遼參 或 麻香六頭鮑魚扣遼參

Braised Abalone with Sea Cucumber in Oyster Sauce

OR

Braised Abalone with Sea Cucumber in Sichuan Sauce

芙蓉蒸龍蝦球配藏紅花汁 或 川味水煮龍蝦球

Steamed Lobster Fillet with Egg White with Saffron Sauce

OR

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

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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.

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