

# 【經典風味套餐】

## 【美食盛宴】

避風塘魷魚鬚、脆皮燒腩仔、

醬油烤麩、手拍青瓜雲耳

Deep-fried Squids Tentacles in Crispy Garlic  
Crispy Pork Belly

Wheat Gluten with Black Fungus and Bamboo Shoot  
Chilled Cucumber with Black Fungus

牛肝菌花菇燉螺頭

Double-boiled Sea Whelk Soup with  
Porcini and Black Mushroom

雙耳日本尖椒炒帶子

Sautéed Scallops with Japanese Green Pepper  
Assorted Fungus

頭抽脆斑球

Crispy Grouper Fillet in Premium Soya Sauce

腿茸濃湯黑雞樅菌燴海參

Braised Sea Cucumber with Termite Mushroom in  
Thick Soup and Mashed Yunnan Ham

金獎茶皇雞

Crispy Smoked Chicken with Supreme Tea Leaf

是日甜品

Daily Dessert

六位用 **\$4,288** for 6 persons

十二位用 **\$8,288** for 12 persons

## 【豪華饗宴】

玻璃藤椒乳鴿(每位半隻)

Deep-fried Pigeon in Sichuan Style (half bird per person)

黑虎掌螺頭燉花膠

Double-boiled Fish Maw Soup with  
Dried Sarcodon Aspratus and Sea Whelk

油泡榆耳雙蝦球(龍蝦球、蝦球)

Sautéed Lobster Fillet and Prawn with Vegetable

茅台鳳凰蒸星斑球

Steamed Spotted Grouper Fillet with Egg and Moutai

六頭鮑魚扣鵝掌

Braised 6-head Whole Abalone  
with Goose Web

紅軒炸子雞

Rouge Crispy Chicken

是日甜品

Daily Dessert

六位用 **\$5,588** for 6 persons

十二位用 **\$10,888** for 12 persons

Ref.01102024

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

