

2019
中秋節套餐
Mid-Autumn Festival
Set Menu

4位餐A

脆醬美人魚

Crisp-fried Dried Fish tossed with Sweet and Spicy Sauce

手工蝦棗

Crisp-fried Teochew Style Pork and Prawn Roll

淮山杞子鮮螺頭湯/白胡椒排骨豬肚湯(二選一)

Double-boiled Sea Whelk and Chinese Yam with Spare Ribs Soup

Or

Pig's Stomach and Spare Rib with White Pepper Soup

薑蔥爆鱸魚片

Stir-fried Sliced Fish with Ginger and Spring Onions

菜香鐵板豆腐

Hot Plate Tofu with Preserved 'Cai Xin' and Minced Pork

芹香醬爆桂花蚌

Stir-fried Mussels and Celery with Spicy Sauce

金牌脆皮燒鷄

Classic Signature Roasted Chicken

海鮮皇炒飯

Supreme Seafood Fried Rice

招牌酸柑香茅凍

Lemongrass jelly with Lemonade (Chilled)

HK\$ 1068

(已包含4罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge

4位餐B

冰鎮苦瓜

Chilled Bitter Gourd served with Osmanthus Honey

手工海鮮白玉磚

Crisp-fired Homemade Seafood Tofu

海皇燕窩羹(4位)

Braised Bird's Nests Soup with Seafood

蜜糖豆炒花枝片

Stir-fried Honey Bean with Sliced Cuttle Fish

沙煲花菇西蘭花扣海參

Braised Sea Cucumber with Black Mushroom and Broccoli

金銀蛋菠菜

Poached Seasonal vegetable with Egg Trio and Minced Pork in Superior Stock

金牌脆皮燒鷄

Classic Signature Roasted Chicken

臘味炒飯

Fried Rice with Chinese Sausage

三色桂花班蘭糕(4位)

Trio Layered Osmanthus Pandan Cake (Chilled)

HK\$1,368

(已包含4罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge

6位餐A

脆醬美人魚

Crisp-fried Dried Fish tossed with Sweet and Spicy Sauce

蒜香紅海蜇頭

Chilled Premium Jellyfish tossed in Garlic Sauce

當歸燉走地雞湯/干貝菜膽竹筍燉湯(二選一)

Double-boiled Chicken Soup with Chinese Herb

Or

Double-boiled Bamboo Fungus with Dried Conpoy Soup

芹香醬爆桂花蚌

Stir-fried Mussels and Celery with Spicy Sauce

聚寶海鮮豆腐

Braised Tofu

with Seafood and Pork Floss in Mini Wok

黃金蝦球

Crisp-fried Crystal Prawns tossed with Salted Egg Yolk

金牌脆皮燒鷄

Classic Signature Roasted Chicken

桂花魚球拌長青

Fried Mandarin fish with fresh vegetables

蒜茸炒西蘭花

Stir-fried Broccoli with Garlic

臘味炒飯

Fried Rice with Chinese Sausage

楊枝甘露(6位)

Mango Sago (Chilled)

HK\$1,808 (已包含6罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge

6位餐B

星州泰式鳳爪

Chilled Chicken Claw with onion and Thai Chili Sauce

手工蝦棗

Crisp-fried Teochew Style Pork and Prawn Roll

海皇燕窩羹(6位)

Braised Bird's Nests Soup with Seafood

蜜糖豆炒花枝片

Stir-fried Honey Bean with Sliced Cuttle Fish

青芥末蝦球

Crisp-fried Crystal Prawns in Wasabi Mayonnaise Sauce

菜香鐵板豆腐

Hot Plate Tofu with Preserved 'Cai Xin' and Minced Pork

松子桂花魚

Deep-fried

Mandarin Fish with Pine Nuts and Fruits

金銀蛋菠菜

Poached Seasonal vegetable with Egg Trio and Minced Pork in Superior Stock

金牌脆皮燒鷄

Classic Signature Roasted Chicken

古早魚香老鼠粉煲

Stewed Silver Needle Noodle with Salted Fish in Claypot

招牌酸柑香茅凍

Lemongrass jelly with Lemonade (Chilled)

HK\$2,208 (已包含6罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge

8位餐A

脆醬美人魚, 星州泰式鳳爪, 蒜香紅海蜇頭

Crisp-fried Dried Fish tossed with Sweet and Spicy Sauce,
Chilled Chicken Claw with onion and Thai Chili Sauce,
Chilled Premium Jellyfish tossed in Garlic Sauce

淮山杞子鮮螺頭湯/白胡椒排骨豬肚湯(二選二)

Double-boiled Sea Whelk and Chinese Yam with Spare Ribs Soup
Or

Pig's Stomach and Spare Rib with White Pepper Soup

手工蝦棗

Crisp-fried Teochew Style Pork and Prawn Roll

芹香醬爆桂花蚌

Stir-fried Mussels and Celery with Spicy Sauce

黃金蝦球

Crisp-fried Crystal Prawns tossed with Salted Egg Yolk

聚寶海鮮豆腐

Braised Tofu

with Seafood and Pork Floss

金牌脆皮燒雞

Classic Signature Roasted Chicken

桂花魚球拌長青

Fried Mandarin fish with fresh vegetables

蒜茸炒西蘭花

Stir-fried Broccoli with Garlic

臘味炒飯/古早漁香老鼠粉煲(二選二)

Fried Rice with Chinese Sausage,

Stewed Silver Needle with Salted Fish in Claypot

招牌酸柑香茅凍

Lemongrass jelly with Lemonade (Chilled)

HK\$2,848 (已包含8罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge

8位餐B

冰鎮苦瓜, 星州泰式鳳爪, 蒜香紅海蜇頭

Chilled Bitter Gourd served with Osmanthus Honey,
Chilled Chicken Claw with onion and Thai Chili Sauce,
Chilled Premium Jellyfish tossed in Garlic Sauce

海皇燕窩羹(8位)

Braised Bird's Nets Soup with Seafood

青芥末蝦球

Crisp-fried Crystal Prawns in Wasabi Mayonnaise Sauce

蜜糖豆炒花枝片

Stir-fried Honey Bean with Sliced Cuttle Fish

手工海鮮白玉磚

Crisp-fried Homemade Seafood Tofu

菜香鐵板豆腐

Hot Plate Tofu with Preserved 'Cai Xin' and Minced Pork

金銀蛋菠菜

Poached Seasonal vegetable with Egg Trio and Minced Pork in Superior Stock

松子桂花魚

Deep-fried

Mandarin Fish with Pine Nuts and Fruits

金牌脆皮燒鷄

Classic Signature Roasted Chicken

海鮮皇炒飯/古早漁香老鼠粉煲(二選二)

Supreme Seafood Fried Rice And

Stewed Silver Needle with Salted Fish in Claypot

三色桂花班蘭糕(8位)

Trio Layered Osmanthus Pandan Cake (Chilled)

HK\$3,248 (已包含8罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge

10位餐A

冰鎮苦瓜, 星州泰式鳳爪, 蒜香紅海蜆頭, 脆炸美人魚

Chilled Bitter Gourd served with Osmanthus Honey,
Chilled Chicken Claw with onion and Thai Chili Sauce,
Chilled Premium Jellyfish tossed in Garlic Sauce,
Crisp-fried Dried Fish tossed with Sweet and Spicy Sauce

淮山杞子鮮螺頭湯/干貝菜膽燉湯(二選二)

Double-boiled Sea Whwk and Chinese Yam with Spair Ribs Soup
Or Double-boiled Bamboo Fungus with Dried Conpoy Soup

黃金蝦球

Crisp-fried Crystal Prawns tossed with Salted Egg Yolk

芹香醬爆桂花蚌

Stir-fried Mussels and Celery with Spicy Sauce

手工蝦棗

Crisp-fried Teochew Style Pork and Prawn Roll

聚寶海鮮豆腐

Braised Tofu with

Seafood and Pork Floss

薑蔥爆牛肉

Stir-fried Beef with Ginger and Spring Onion

金牌脆皮燒鷄

Classic Signature Roasted Chicken

桂花魚球拌長青

Fried Mandarin fish with fresh vegetables

蒜茸炒西蘭花

Stir-fried Broccoli with Garlic

臘味炒飯/古早漁香老鼠粉煲(二選二)

Fried Rice with Chinese Sausage,

Stewed Silver Needle with Salted Fish in Claypot

椰汁西米露湯圓(10位)

Coconut Sago with Glutinous Rice Dumpling

HK\$3,488 (已包含10罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge

10位餐B

冰鎮苦瓜, 星州泰式鳳爪, 蒜香紅海蜆頭, 脆炸美人魚

Chilled Bitter Gourd served with Osmanthus Honey,
Chilled Chicken Claw with Oninon and thai Chilli Sauce,
Chilled Premium Jellyfish tossed in Garlic Sauce,
Crisp-fried Dried Fish tossed with Sweet and Spicy Sauce

海皇燕窩羹(10位)

Braised Bird's Nets Soup with Seafood

手工海鮮白玉磚

Crisp-fired Homemade Seafood Tofu

青芥末蝦球

Crisp-fried Crystal Prawns in Wasabi Mayonnaise Sauce

蜜糖豆炒花枝片

Stir-fried Honey Bean with Sliced Cuttle Fish

三杯牛肉煲

San Bei Beef in Claypot

菜香鐵板豆腐

Hot Plate Tofu with Preserved 'Cai Xin' and Minced Pork

金銀蛋菠菜

Poached Seasonal vegetable with Egg Trio and Minced Pork in Superior Stock

松子桂花魚

Deep-fried Mandarin

Fish with Pine Nuts and Fruits

金牌脆皮燒鷄

Classic Signature Roasted Chicken

海鮮皇炒飯/古早漁香老鼠粉煲(二選二)

Supreme Seafood Fried Rice,

Stewed Silver Needle with Salted Fish in Claypot

三色桂花班蘭糕(10位)

Trio Layered Osmanthus Pandan Cake (Chilled)

HK\$4,088 (已包含10罐罐裝飲品)

另需茶芥及加一服務費

Price are subjected to 10% Service charge and tea charge