

晚市嚐味套餐 Tasting Menu

前菜三小碟 APPETISER TRIO

椒脆黃金豆腐 | 花雕話梅醉雞 | 陳醋青瓜雲耳
Crispy Tofu Cubes, Hua Diao Drunken Chicken,
Marinated Cucumber and Black Fungus with Sesame Soy Sauce

熱葷 HOT BOWL FOOD

松露鵝肝花枝球
Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce

湯類 SOUP

時令節氣燉湯 或 季節老火湯
Double-boiled Soup of the Day OR Soup of the Day

主菜 MAIN

翡翠炒龍躉球
Stir-fried Garoupa with Assorted Vegetables
川貝檸檬骨
Deep-fried Pork Ribs with Fritillary Bulb and Tangerine Peel
煙燻脆皮片皮雞
Smoked Crispy Skin Boneless Chicken

蔬菜 VEGETABLES

上湯鮮菌時蔬或 啫啫唐生菜(蝦醬/麵醬)
Seasonal Vegetables in Supreme Soup OR
Stir-fried Lettuce with Shrimp/ Bean Paste in Casserole

飯 RICE

上湯蝦球煎脆米 或 金瑤蛋白炒飯
Prawns in Supreme Broth and Crispy Rice Vermicelli OR
Fried Rice with Dried Scallop and Egg White

甜品 DESSERT

桂花井澗清心丸
Water Chestnut Sweet Soup with Osmanthus

每位 \$588 per person

兩位起 2 pax up

晚市招牌套餐 A Dinner Set Menu A

前菜三小碟 APPETISER TRIO

脆炸一口茄子 | 普寧白玉鴨 | 潮式凍馬友 魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)
Crispy Eggplant, Boiled Salted Duck with Bean Paste,
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce

熱葷 HOT BOWL FOOD

七彩黑蒜炒蝦球
Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce

湯類 SOUP

西湖牛肉羹 或海皇豆腐羹
Minced Beef Thick Soup OR Assorted Seafood Tofu Soup

主菜 MAIN

金蒜粉絲蒸龍躉球
Steamed Garoupa with Garlic and Glass Vermicelli
拔絲咕嚕肉
Crispy Sweet and Sour Pork
蔥香椒麻雞 或當紅脆皮片皮雞
Steamed Chicken with Scallion and Sichuan Peppercorns OR Crispy Skin Boneless Chicken

蔬菜 VEGETABLES

上湯鮮菌浸時蔬
Seasonal Vegetables in Supreme Soup with Assorted Mushrooms

麵 NOODLES

金瑤蛋白炒飯 或金鑲銀炒香苗
Fried Rice with Dried Scallop and Egg White OR Fried Rice with Egg and Shrimp

甜品 DESSERT

桑寄生蓮子茶
Chinese Taxillus Herb and Lotus Seed Tea

每位 \$468 per person

兩位起 2 pax up

晚市招牌套餐 B Dinner Set Menu B

前菜三小碟 APPETISER TRIO

椒脆黃金豆腐 | 蔥香椒麻雞 | 潮式凍馬友 魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)
Crispy Tofu Cubes, Steamed Chicken with Scallion and Sichuan Peppercorns,
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce

熱葷 HOT BOWL FOOD

椰皇焗海鮮

Baked Assorted Seafood in Coconut

湯類 SOUP

西湖牛肉羹

Minced Beef Thick Soup

主菜 MAIN

薑蔥蒜子炆斑翅

Braised Garoupa Fin with Ginger and Scallion

三色煎豚肉餅(日月星·琢)

Pan-fried Pork Patties Trio (Cuttlefish, Pumpkin and Coriander)

荔枝木煙燻松露脆皮片皮雞

Smoked Crispy Skin Boneless Chicken with Truffle Sauce

蔬菜 VEGETABLES

珍菌浸勝瓜或啫啫唐生菜(蝦醬/麵醬)

Steamed Luffa with Assorted Mushrooms OR Stir-fried Lettuce with Shrimp/ Bean Paste in Casserole

飯 RICE

龍皇海鮮脆米泡飯

Assorted Seafood in Supreme Broth and Crispy Rice Vermicelli

甜品 DESSERT

雪燕杏仁茶湯圓

Boiled Almond Tea with Gum Karaya and Glutinous Rice Balls

白桃烏龍桂花糕

Peach and Osmanthus Oolong Cake

每位 \$688 per person

兩位起 2 pax up

需2日前預訂 Pre-order 2 days in advance

晚市招牌套餐 C

Dinner Set Menu C

前菜三小碟 APPETISER TRIO

椒脆黃金豆腐 | 花雕醉鮑魚 | 潮式凍馬友魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)
Crispy Tofu Cubes, Hua Diao Drunken Abalones,
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce

熱葷 HOT BOWL FOOD

蟬衣百花釀遼參
Deep-fried Sea Cucumber stuffed with Minced Shrimp and Pork Patty

湯類 SOUP

花旗參螺頭燉竹絲雞
Doubled-boiled Soup Silkie Chicken with American Ginseng and Dried Conch

主菜 MAIN

蔥油濃湯浸麒麟斑
Garoupa in Scallion Oil Thick Soup
原個菠蘿炒牛柳粒
Stir-fried Diced Beef with Whole Pineapple
荔枝木煙燻松露脆皮片皮雞
Smoked Crispy Skin Boneless Chicken with Truffle Sauce

蔬菜 VEGETABLES

金瑤扒時令蔬或羊肚菌蟲草花浸時蔬
Dried Scallops Braised Seasonal Vegetables OR
Seasonal Vegetables in Clear Soup with Morels and Cordyceps Flower

飯 RICE

海龍皇帶子炆香苗
Lobster Soup Braised Rice with Scallops

甜品 DESSERT

蛋白杏仁茶湯圓
Boiled Almond Tea with Glutinous Rice Balls
白桃烏龍桂花糕
Peach and Osmanthus Oolong Cake

每位 \$888 per person

兩位起 2 pax up

需2日前預訂 Pre-order 2 days in advance