

健康春日饗宴 Nutritional Spring Feast

前菜 APPETIZER

養生翡翠豆腐 | 潮式凍馬友 | 話梅浸彩茄
Deep-fried Tofu with Spinach and Black Sesame
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce
Preserved Plum Cherry Tomatoes

湯類 SOUP

五指毛桃栗子燉竹絲雞
Double-boiled Soup Silkie Chicken with Hairy Fig and Chestnut

主菜 MAINS

養生五彩炒班球
Stir-fried Garoupa with Bell Pepper and Snow Pea
黑蒜燕麥蒸豚肉餅
Steamed Pork Patty with Black Garlic and Oat
荷塘紫背百花釀竹筍
Steamed Bamboo Fungus Stuffed with Sweet Potatoes and Minced Shrimp
荷香蟲草花紅棗蒸鮮雞
Steamed Chicken with Cordyceps Militaris and Red Dates

蔬菜 VEGETABLES

鮮豆乳百葉結浸菜苗
Braised Sprouts and Bean Curd Knot in Fresh Soya Milk

主食 PORRIDGE

延年美齡粥
Porridge with Glutinous Rice, Yam, Soy Milk and Lily Petals

甜品 DESSERT

雪蓮子鮮磨杏仁茶 | 白桃烏龍桂花糕
Almond Tea with Egg White and Snow Lotus Seed
Oolong Osmanthus Puddings with Goji Berry

每位 \$458 per pax

兩位起 Serves 2 pax up