

## 晚市圍菜套餐 A Dinner Menu for sharing A

### 前菜三小碟 APPETISER TRIO

陳醋青瓜雲耳 | 脆炸一口茄子 | 糖心日暖玉 (煙燻溏心蛋)  
Marinated Cucumber and Black Fungus with Sesame Soy Sauce, Crispy Eggplant,  
Smoked Soft-boiled Egg in Shanghainese Style,

### 熱葷 HOT BOWL FOOD

翡翠黑蒜炒蝦球  
Baked Assorted Seafood in Coconut

### 湯類 SOUP

西湖牛肉羹 或 海皇豆腐羹  
Stir-fried Bell Peppers and Black Garlic Prawns OR Assorted Seafood Tofu Soup

### 主菜 MAIN

薑蔥 / 拍薑蒸沙巴龍躉  
Steamed Sabah Garoupa with Ginger and Scallion / Ginger

蔓越紅莓咕嚕肉  
Sweet and Sour Pork with Secret Cranberry Sauce

當紅脆皮片皮雞  
Crispy Skin Boneless Chicken

### 蔬菜 VEGETABLES

薑汁芥蘭  
Stir-fried Chinese Kale with Ginger

### 飯 RICE

金鑲銀炒香苗  
Fried Rice with Egg and Shrimp

### 甜品 DESSERT

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

**\$2,588 (6位用 for 6 Persons)**  
**\$4,888 (12位用 for 12 Persons)**

需2日前預訂 Pre-order 2 days in advance

加一服務費 10% service charge applies

## 晚市圍菜套餐 B Dinner Menu for sharing B

### 前菜三小碟 APPETISER TRIO

燒椒醬皮蛋 | 椒脆黃金豆腐 | 蔥香椒麻牛脰

Preserved Eggs with Chili Pepper, Crispy Tofu Cubes,  
Chilled Beef Shin with Scallion and Sichuan Peppercorns

### 熱葷 HOT BOWL FOOD

南瓜黃金蝦球

Pumpkin and Salted Egg Yolk Prawns

翡翠醬炒鳳凰片

Woked-fried Chicken Fillet with Assorted Vegetables

### 湯類 SOUP

瑤柱海皇羹

Assorted Seafood Dried Scallops Soup

### 主菜 MAIN

清蒸大沙巴龍躉

Steamed Sabah Garoupa

蔓越紅莓咕嚕肉

Sweet and Sour Pork with Secret Cranberry Sauce

上湯菜膽雞

Boiled Chicken in Supreme Soup with Chinese Cabbage

### 蔬菜 VEGETABLES

杞子蟲草花浸時蔬

Seasonal Vegetables in Clear Soup with Goji Berry and Cordyceps Flower

### 麵 NOODLES

珍菌甫魚乾燒伊麵

Stir-fried E-fu Noodles with Dried Fish and Assorted Mushrooms

### 甜品 DESSERT

川貝燉雪梨

Double-boiled Pear with Fritillary Bulb

**\$3,088 (6位用 for 6 Persons)**

**\$5,888 (12位用 for 12 Persons)**

需2日前預訂 Pre-order 2 days in advance

## 晚市圍菜套餐 C Dinner Menu for sharing C

### 前菜四小碟 APPETISER QUARTET

椒脆黃金豆腐/椒鹽九肚魚 | 潮式凍馬友 | 魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)  
蔥香椒麻牛展 | 糖心日暖玉 (煙燻溏心蛋)  
Crispy Tofu Cubes/Deep-Fried Bombay Duck with Spicy Salt,  
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce,  
Chilled Beef Shin with Scallion and Sichuan Peppercorns, Smoked Soft-boiled Egg in Shanghainese Style

### 熱葷 HOT BOWL FOOD

椰皇焗海鮮  
Baked Assorted Seafood in Coconut  
XO 醬花枝帶子  
Stir-fried Cuttlefish and Scallops with XO Sauce

### 湯類 SOUP

滋陰養顏爵士湯  
Double-boiled Chicken Soup with Fish Maw, Dried Conch Head and Honeydew Melon

### 主菜 MAIN

薑蔥蒸老虎斑  
Steamed Tiger Garoupa with Ginger and Scallion  
川貝檸檬骨  
Deep-fried Pork Ribs with Fritillary Bulb and Tangerine Peel  
當紅脆皮片皮雞  
Crispy Skin Boneless Chicken

### 蔬菜 VEGETABLES

珍菌浸時蔬  
Seasonal Vegetables in Clear Soup with Assorted Mushrooms

### 飯 RICE

杏林五穀炒香苗  
Five-grain Fried Rice

### 甜品 DESSERT

蛋白杏仁茶  
Boiled Almond Tea  
白桃烏龍桂花糕  
Peach and Osmanthus Oolong Cake

\$3,588 (6位用 for 6 Persons)  
\$6,888 (12位用 for 12 Persons)  
需2日前預訂 Pre-order 2 days in advance

## 晚市圍菜套餐 D Dinner Menu for sharing D

### 前菜四小碟 APPETISER QUARTET

椒鹽九肚魚 | 潮式凍馬友 | 魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)  
花雕話梅醉雞 | 糖心日暖玉 (煙燻溏心蛋)

Deep-Fried Bombay Duck with Spicy Salt,  
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce,  
Hua Diao Drunken Chicken, Smoked Soft-boiled Egg in Shanghainese Style

### 熱葷 HOT BOWL FOOD

松露鵝肝花枝球

Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce

XO 醬帶子蝦球

Stir-fried Cuttlefish and Scallops with XO Sauce

### 湯類 SOUP

淮杞螺頭燉烏雞

Doubled-boiled Soup with Silkie Chicken, Chinese Yam, Goji Berries and Conch Heads

### 主菜 MAIN

清蒸東星斑

Steamed Star Garoupa

三色煎豚肉餅(日月星·琢)

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

巧手香麻脆皮鹽焗雞

Crispy Salt-baked Chicken with Sesame

### 蔬菜 VEGETABLES

瑤柱扒時蔬/羊肚菌珍菌浸時蔬

Dried Scallops Braised Seasonal Vegetables/  
Seasonal Vegetables in Clear Soup with Morels and Assorted Mushrooms

### 飯 RICE

海龍王帶子炆香苗

Lobster Soup Braised Rice with Scallops

### 甜品 DESSERT

雪燕蛋白杏仁茶

Boiled Almond Tea with Gum Karaya

白桃烏龍桂花糕

Peach and Osmanthus Oolong Cake

**\$4,588 (6位用 for 6 Persons)**  
**\$8,888 (12位用 for 12 Persons)**  
需2日前預訂 Pre-order 2 days in advance