

# 冬季套餐

Winter Feast Menu

晚市供應 16/12/2025-13/2/2026 available for dinner only

#### 前菜三小碟

辣鮮伴花甲王、羊肚菌素肉拌萵筍絲、杏片蝦多士

Chilled Clams with Cucumber, Marinated Celtuce with Morels, Classic Shrimp Toast with Almond Crisps

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#### 鮮胡椒蝦球煲

Braised Shrimp with Vermicelli Casserole

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#### 銚子藕湯

Boiled Lotus Root and Pork Rib Soup

## 生焗星斑球

**Baked Spotted Garoupa** 

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### 花膠金錢鮑魚煲

Braised Fish Maw and Abalone with Mushroom in Clay Pot

### 酥薑松露片皮雞

Crispy Skin Boneless Chicken with Truffle Sauce and Ginger

### 濃湯浸豆杯

Bean Spouts in Thick Soup

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#### 土焗蟹飯

Braised Rice with Crab

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# 杞子桃膠燉銀耳

Stewed Peach Gum with Silver Fungus and Goji Berries

#### 星瑜炸湯圓

Festive Puddings

# 每位\$698 per pax

(4位起, 2天前預訂 min. of 4 pax, 2 days advance reservation)

DRAWING ROOM CONCEPTS