

晚市嚐味套餐 Dinner Set Menu

前菜三小碟 APPETISER TRIO

椒脆黃金豆腐 | 糖心日暖玉 (煙燻溏心蛋) | 花雕話梅醉雞
Crispy Tofu Cubes, Smoked Soft-boiled Egg in Shanghainese Style,
Hua Diao Drunken Chicken

前菜 APPETISER

松露鵝肝花枝球

Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce

湯類 SOUP

西湖牛肉羹

Minced Beef Thick Soup

主菜 MAIN

金銀蒜粉絲雲耳蒸龍躉球

Steamed Garoupa with Garlic and Glass Vermicelli

當紅脆皮片皮雞

Crispy Skin Boneless Chicken

蔬菜 VEGETABLES

羊肚菌鮮竹浸勝瓜

Braised Morels, Bean Curd Sheet and Luffa in Clear Soup

麵 NOODLES

甫魚乾燒伊麵

Stir-fried E-fu Noodles with Dried Fish

甜品 DESSERT

桑寄生蓮子茶

Chinese Taxillus Herb and Lotus Seed Tea

每位 \$468 per person
四位起 4 pax up

嚐味套餐 A Tasting Menu A

前菜三小碟 APPETISER TRIO

椒脆黃金豆腐 | 涼拌鮮縱菌 | 潮式凍馬友 | 魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)

Crispy Tofu Cubes, Marinated Mushrooms with Sesame Soy Sauce,
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce

前菜 APPETISER

椰皇焗海鮮

Baked Assorted Seafood in Coconut

湯類 SOUP

南瓜珍饈海皇羹

Assorted Seafood Thick Soup in Pumpkin Pot

主菜 MAIN

羊肚菌炒龍躉球

Stir-fried Garoupa with Morel Mushrooms

南瓜黃金蝦球

Pumpkin and Salted Egg Yolk Prawns

普寧白玉鴨

Boiled Salted Duck with Bean Paste

蔬菜 VEGETABLES

麵醬啫啫唐生菜

Stir-fried Lettuce with Bean Paste in Casserole

飯 RICE

杏林五穀炒香苗

Five-grain Fried Rice

甜品 DESSERT

桑寄生蓮子茶

Chinese Taxillus Herb and Lotus Seed Tea

每位 \$568 per person

四位起 4 pax up

需2日前預訂 Pre-order 2 days in advance

嗜味套餐 B Tasting Menu B

前菜三小碟 APPETISER TRIO

脆炸一口茄子 | 糖心日暖玉 (煙燻溏心蛋) |
潮式凍馬友 | 魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)
Crispy Eggplant, Smoked Soft-boiled Egg in Shanghainese Style,
Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce

前菜 APPETISER

蟹皇玻璃大蝦球 (牡丹月明珠)
Crystal King Prawn with Crab Meat

湯類 SOUP

南瓜珍饈海皇羹
Assorted Seafood Thick Soup in Pumpkin Pot

主菜 MAIN

菊花松子魚
Deep-fried Chinese Perch with Sweet and Sour Sauce
三色煎豚肉餅 (日月星·琢)
Pan-fried Pork Patties Trio (Cuttlefish, Pumpkin and Coriander)
蔥香椒麻雞
Steamed Chicken with Scallion and Sichuan Peppercorns

蔬菜 VEGETABLES

薑汁芥蘭
Stir-fried Chinese Kale with Ginger

飯 RICE

牛肝菌瓦罉炊香苗
Braised Rice in Casserole with Porcini Mushrooms

甜品 DESSERT

川貝燉雪梨
Double-boiled Pear with Fritillary Bulb

每位 \$628 per person

四位起 4 pax up

需2日前預訂 Pre-order 2 days in advance

嗜味套餐 C Tasting Menu C

前菜三小碟 APPETISER TRIO

涼拌鮮縱菌 | 糖心日暖玉 (煙燻溏心蛋) | 蔥香椒麻牛脰

Marinated Mushrooms with Sesame Soy Sauce, Smoked Soft-boiled Egg in Shanghainese Style,
Chilled Beef Shin with Scallion and Sichuan Peppercorns

前菜 APPETISER

松露鵝肝花枝球

Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce

椰皇焗海鮮

Baked Assorted Seafood in Coconut

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

碧綠油泡龍躉球

Stir-fried Garoupa with Broccoli

川貝檸檬骨

Deep-fried Pork Ribs with Fritillary Bulb and Tangerine Peel

巧手香麻脆皮鹽焗雞

Crispy Salt-baked Chicken with Sesame

蔬菜 VEGETABLES

麵醬啫啫唐生菜

Stir-fried Lettuce with Bean Paste in Casserole

飯 RICE

牛肝菌瓦罉炊香苗

Braised Rice in Casserole with Porcini Mushrooms

甜品 DESSERT

川貝燉雪梨

Double-boiled Pear with Fritillary Bulb

每位 \$728 per person

四位起 4 pax up

需2日前預訂 Pre-order 2 days in advance

嗜味套餐 D Tasting Menu D

前菜四小碟 APPETISER QUARTET

椒脆黃金豆腐 | 花雕話梅醉雞 | 蔥香椒麻牛腩 | 香酥蟹棒
Crispy Tofu Cubes, Hua Diao Drunken Chicken,
Chilled Beef Shin with Scallion and Sichuan Peppercorns, Deep-fried Crabsticks

前菜 APPETISER

椰皇焗海鮮

Baked Assorted Seafood in Coconut

蟬衣百花釀遼參

Deep-fried Sea Cucumber stuffed with Minced Shrimp and Pork Patty

湯類 SOUP

南瓜珍饈海皇羹

Assorted Seafood Thick Soup in Pumpkin Pot

主菜 MAIN

一夜干馬友 | 鹹魚蓉 | 烏魚子 (一夜魚龍舞)

Steamed Marinated Fish with Minced Salty Fish and Mullet Roe

胡椒蝦球粉絲煲

Sizzling Prawns with Glass Vermicelli and Peppers in Casserole

松露片皮雞

Crispy Skin Boneless Chicken with Truffle Sauce

蔬菜 VEGETABLES

薑汁芥蘭

Stir-fried Chinese Kale with Ginger

飯 RICE

杏林五穀炒香苗

Five-grain Fried Rice

甜品 DESSERT

手磨杏仁茶

Boiled Almond Tea

星瑜炸湯圓

Deep-Fried Glutinous Rice Balls with Sesame Filling

每位 \$868 per person

四位起 4 pax up

需2日前預訂 Pre-order 2 days in advance

嚐味套餐 E Tasting Menu E

前菜四小碟 APPETISER QUARTET

蓑衣黃瓜 | 糖心日暖玉 (煙燻溏心蛋) | 椒鹽鮑魚 |
潮式凍馬友 | 魚子醬 | 豆醬 | 醬油 (一瓢水龍吟)

Cucumber Salad with Vinegar, Smoked Soft-boiled Egg in Shanghainese Style,
Abalones with Salt and Pepper, Chilled Threadfin Fish with Caviar, Chiuchow Bean Sauce and Soy Sauce

前菜 APPETISER

松露鵝肝花枝球

Deep-fried Cuttlefish Ball with Foie Gras and Truffle Sauce

蟬衣百花釀遼參

Deep-fried Sea Cucumber stuffed with Minced Shrimp and Pork Patty

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

龍舟方腩球

Deep-fried Sole Fish with Assorted Vegetables

蔓越紅莓咕嚕肉

Sweet and Sour Pork with Secret Cranberry Sauce

巧手香麻脆皮鹽焗雞

Crispy Salt-baked Chicken with Sesame

蔬菜 VEGETABLES

蝦醬啫啫唐生菜

Stir-fried Lettuce with Shrimp Paste in Casserole

飯 RICE

牛肝菌瓦罉炊香苗

Braised Rice in Casserole with Porcini Mushrooms

甜品 DESSERT

手磨腰果露

Cashew Nut Sweet Soup

星瑜炸湯圓

Deep-fried Glutinous Rice Balls with Sesame Filling

每位 \$988 per person

四位起 4 pax up

需2日前預訂 Pre-order 2 days in advance