

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

川貝檸檬骨

Deep-fried Pork Ribs with Fritillary Bulb and Tangerine Peel

翡翠炒龍躉球

Stir-fried Garoupa with Assorted Vegetables

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

Stir-fried Bell Peppers and Black Garlic Prawns OR Assorted Seafood Tofu Soup

主菜 MAIN

蔓越紅莓咕嚕肉

Sweet and Sour Pork with Secret Cranberry Sauce

金蒜粉絲蒸龍躉球

Steamed Garoupa with Garlic and Glass Vermicelli

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

南瓜珍饈海皇羹

Assorted Seafood Thick Soup in Pumpkin Pot

主菜 MAIN

三色煎豚肉餅 (日月星 · 琢)

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

薑蔥蒜子炆斑翅

Braised Garoupa Fin with Ginger and Scallion

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

淮杞螺頭燉烏雞

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

主菜 MAIN

原個菠蘿炒牛柳粒

Stir-fried Diced Beef with Whole Pineapple

蔥油濃湯浸麒麟斑

Garoupa in Scallion Oil Thick Soup

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