

溫馨饌嚐宴 (4位用)

Warmth Degustation Menu (for 4)

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

涼拌高山茭白

Marinated Water Bamboo

濃湯津膽花膠雲吞雞湯

(升級至 濃湯排翅雲吞雞湯 +\$400)

Superior Chicken Soup · Fish Maw · Wonton
(Upgrade to Superior Chicken Soup · Shark Fin · Wonton +\$400)

蠔皇四頭鮑魚伴鵝掌

Braised Whole Abalone · Goose Web

香橙柚子汁黃花魚

Deep-fried Yellow Croaker · Grapefruit Honey Sauce

鮑汁燴自家手工豆腐

Braised Homemade Tofu · Abalone Sauce

高湯杞子百合浸時蔬

Poached Seasonal Vegetables · Goji · Lily Bud · Superior Soup

五代同堂炒飯

(櫻花蝦 · 蝦乾 · 蝦仁 · 蝦籽 · 蝦膏)

Assorted Shrimp · Shrimp Paste · Fried Rice

(Sakura Shrimp · Dried Shrimp · Fresh Shrimp · Shrimps Roe · Shrimp Paste)

粵藝特色甜品

Signature Dessert

\$2,880

(4位用 for 4)

親恩頌盛筵 (6位用)

Grateful Grand Feast Menu (for 6)

醒胃養生鮮天麻

Fresh Gastrodia · Hot and Sour Sauce

意大利黑醋石斛花海蜇

Marinated Dendrobium Flowers and Jellyfish with Balsamic

黑魚子脆皮乳豬多士

Roasted Suckling Pig · Caviar · Fig Paste · Toast

原盅迷你佛跳牆

Double-boiled Shark Fin · Abalone · Fish Maw · Sea Cucumber

清蒸游水紅東星斑

Steamed Coral Grouper

金不換三蔥燒汁安格斯牛小排

Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce

五指毛桃上湯無骨雞

Braised Boneless Chicken · Hairy Fig

蒜香煎鮮淮山

Pan-fried Chinese Yam with Garlic

五代同堂炒飯

(櫻花蝦 · 蝦乾 · 蝦仁 · 蝦籽 · 蝦膏)

Assorted Shrimp · Shrimp Paste · Fried Rice

(Sakura Shrimp · Dried Shrimp · Fresh Shrimp · Shrimps Roe · Shrimp Paste)

粵藝特色甜品

Signature Dessert

\$4,980

(6位用 for 6)