

溫馨饌嚐宴 (4位用)

Warmth Degustation Menu (for 4)

山葵雲南白木耳

Yunnan White Fungus · Wasabi Salad Sauce

紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

蟲草花螺頭燉雞

Double-boiled Chicken Soup · Conch · Cordyceps Flower

鮑汁二十頭花膠伴天白菇

Braised Fish Maw · Shiitake Mushroom · Abalone Sauce

X.O.醬甜蜜豆野菌炒斑球

Sautéed Grouper Fillet · Honey Peas · Wild Mushrooms · X.O. Sauce

杏汁杞子百合浸菜苗

Poached Seasonal Vegetables · Goji · Lily Bulb · Almond Soup

鮮蝦荷葉飯

Steamed Lotus Leaf Rice with Fresh Shrimp

粵藝特色甜品

Signature Dessert

\$2,588

(4位用 for 4)

親恩頌盛筵 (6位用)

Grateful Grand Feast Menu (for 6)

涼拌香辣海參

Sea Cucumber · Spicy Sauce

金沙魚皮

Deep-fried Fish Skin · Salted Egg

山葵雲南白木耳

Yunnan White Fungus · Wasabi Salad Sauce

即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

羊肚菌螺頭燉花膠

Double-Boiled Fish Maw Soup · Conch · Morel Mushrooms

鮑汁四頭鮑伴天白菇

Braised Abalone · Shiitake Mushroom · Abalone Sauce

琥珀核桃炒鳳尾蝦

Sautéed Shrimp · Amber Walnut

泮塘古法蒸東星斑

Traditional Steamed Grouper Fish

鮮蝦荷葉飯

Steamed Lotus Leaf Rice with Fresh Shrimp

蛋白杏仁露湯圓

Egg White Almond Soup · Glutinous Dumplings

\$4,688

(6位用 for 6)