

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

生燴北極貝

Arctic Surf Clams Sashimi · Cold with Spicy Sauce

潮式凍黃花魚

Cold Yellow Croaker · Chaozhou Style

原盅沙參玉竹螺頭燉花膠

Double-boiled Fish Maw Soup with Conch & Herbal

鮑汁燴四頭鮑魚伴鵝掌

Braised Whole Abalone · Goose Web

金榜醬大虎蝦

Giant Tiger Prawn · Kim Bang Sauce

杏汁杞子百合浸時蔬

Poached Seasonal Vegetables · Goji · Lily Bulb · Almond Soup

老菜脯欖菜海鮮炒飯

Assorted Seafood · Dried Radish · Preserved Olives · Fried Rice

粵藝特色甜品

Signature Dessert

\$2,888

(4位用 for 4)

親恩頌盛筵 (6位用)

Grateful Grand Feast Menu (for 6)

紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

意大利黑醋石斛花海蜇

Marinated Dendrobium Flowers and Jellyfish with Balsamic

即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

紅燒蟹肉排翅

Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce

金不換三蔥燒汁安格斯牛小排

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

清蒸東星斑

Steamed Grouper Fish

X.O.醬美國蘆筍百合炒北海道帶子

Sautéed Scallops · U.S. Asparagus · Lily Bulb · X.O. Sauce

北菇花膠扒時蔬

Braised Fish Maw · Mushrooms · Seasonal Vegetables

菜脯爆米叉燒炒飯

Barbecued Pork · Crispy Rice · Dried Radish · Fried Rice

粵藝特色甜品

Signature Dessert

\$4,888

(6位用 for 6)