

Full Moon / 100 Days Celebration Dinner 2019

Menu (I)

紫紅爭艷酸薑紅雞蛋

Preserved Young Ginger in Vinegar with Red Egg

特色三前菜

(柚子銀鱈魚、金沙南瓜條, 脆皮燒腩仔)

Chinese Appetizer Platter

(Pan-fried Cod Fish, Fried Pumpkin with Salt Egg Yolk, Crispy Pork Belly)

XO 醬腰果珊瑚蚌蝦仁

Sautéed Shrimp and Coral Clams with Cashew Nut in X.O.Sauce

宮廷海螺燉湯

Double-boiled Sea Whelk and Black Mushrooms Soup

蠔皇北菇鮑片

Braised Sliced of Abalone

and Japanese Dried Mushrooms in Premium Oyster Sauce

頭抽蒸原條沙巴龍躉

Steamed Fresh Whole Gaint Garoupa with Ginger and Home-made Soy Sauce

脆皮五香炸子雞

Crispy Fried Chicken with Five Spices

鮑汁荷葉飯

Steamed Rice in Lotus Leaf with Abalone Sauce

蟹肉燴伊麵

Braised E-fu Noodles with Fresh Crab Meat

紫米珍珠露

Sweetened Purple Glutinous with Sago

紅豆糕拼腰果酥

Chilled Red Bean Pudding and Baked Cashew Pastries

鮮果圍

Seasonal Fresh Fruit Platter

HK\$10,588 net / 12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks and freshly squeezed orange juice
throughout the meal period

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Menu (II)

紫紅爭艷酸薑紅雞蛋

Preserved Young Ginger in Vinegar with Red Egg

琵琶脆皮乳豬

Roasted Whole Suckling Pig with Home-made Sauce

碧綠炒螺片帶子

Sautéed Scallops and Sea Whelk with Seasonal Green

金瑤花膠燉響螺

Braised Fish Maw Soup with Sea Whelk and Conpoy

北菇六頭鮑魚

Braised Whole Abalone and Japanese Dried Mushroom

薑蔥清蒸大老虎斑

Steamed Fresh Tiger Garoupa with Spring Onion and Home-made Soy Sauce

桂花脆燒雞

Roasted Crispy Chicken with Osmanthus Sauce

野菌雞粒瑤柱炒飯

Wok Fried Rice with Chicken, Conpoy and Mushrooms

上湯小籠包

Pork and Shrimp Dumplings in Supreme Soup

蜂蜜海底椰燉津梨

Double Boiled Whole Pear with Honey and Sea Coconut

玫瑰桂花糕 拼 合桃酥

Chilled Osmanthus Rose Pudding and Baked Walnut Pastries

鮮果圍

Seasonal Fresh Fruit Platter

HK\$11,588 net / 12 persons per table

Inclusive of 10% service charge

Free flowing soft drinks and freshly squeezed orange juice
throughout the meal period