



菜谱

Set Menu A

北京片皮鸭
Barbecued Peking Duck

XO 酱虾球带子炒时蔬
Sauteed Prawn, Scallop and Seasonal Vegetable
in XO Sauce

竹笙花胶炖鱼骨汤
Double-boiled Fish Bone Soup with Fish Maw

万寿顺壳
Duo Way Soon Hock
(Stir-Fried with Asparagus |
Deep-fried with Salt and Pepper)

人参酒姜茸鸡
Braised Chicken with Ginger and Onion
in Ginseng Wine

鲍鱼柳鸡丝煎三楼米粉
Pan-fried Rice Vermicelli with Abalone Fillet
and Shredded Chicken

南瓜白果芋泥
Yam Paste with Pumpkin and Gingko Nut

\$1288 for 8 persons

Set Menu B

北京片皮鸭
Barbecued Peking Duck

阿拉斯加帝皇蟹烩燕窝
Thick Soup of Bird's Nest with Alaskan King Crab

避风塘虾球
Stir-fried Prawn with Garlic, Dried Chilli and
Black Bean

黑菜脯蒸红斑件
Steamed Grouper Fillet with Aged Preserved Radish

黑松露荔茸鲍鱼
Stuffed Abalone with Yam Paste and Black Truffle

茶皇鸡
Tea-Smoked Chicken

雪菜鸭丝焖鱼茸面
Stewed Special Fish Noodle with Shredded Duck
and Preserved Vegetable

杨枝甘露
Cream of Mango Sago and Pomelo

\$1588 for 10 persons

Set Menu C

西澳龙虾沙律拼盘
Western Australia Salad Platter

松茸竹笙炖花胶
Fish Maw Soup with Bamboo Pith and
Matsutake Mushroom

6 头南非鲍鱼扣鹅掌
Braised 6-Head South African Abalone with Goose Web

金姜蒸星班卷
Steamed Grouper Roll with Ginger and Onion

香芒麒麟烧鸭
Barbecued Duck with Fresh Mango

黑松露虾干带子羊肚菌煲日本饭
Black Truffle Claypot Rice with Dried Shrimp,
Scallop and Morel Mushroom

燕窝蓉芋泥
Yam Paste with Bird's Nest

\$1988 for 10 persons

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