

錦繡宴

四扣碗

陳醋水晶肴肉、黑毛豬叉燒、珊瑚黃瓜、深山小雲耳 Assortment of appetizers Pork aspic with aged black vinegar, Barbecued iberian pork with caramel glaze, Marinated cucumber, Marinated black fungus

准山勝瓜筍殼魚球湯

Fillet of marble goby soup with angled luffa and yam

艷影蝦球

Deep fried prawns with homemade sauce

啫啫海參雞煲

Wok-fried sea cucumber and chicken with leek in casserole

米皇淮山浸菜苗

Simmered fresh yam and vegetables in gruel

蟹子蟹肉炒絲苗

Fried rice with crab meat and crab roes

香芒玉露

Mango sago cream with pomelo

每位 Per Person 348

兩位起 Minimum for 2 persons

另收加一服務費 All prices are subject to 10% service charge 套餐菜式及內容若有更改, 以最後公佈為準, 如有任何爭議, 張公子保留最終決定權.

雲錦宴

雙扣碗

黑毛豬叉燒 拼 繡球海蜇 Assortment of appetizers Barbecued iberian pork, Marinated jelly fish head

翡翠花菇扣活鮑

Braised fresh abalone with mushroom

魚翅八仙湯

Double-boiled shark fin's soup with abalone cubes, sea cucumber, fish maw, bamboo piths and seafood

大良醬燒鱔

Barbecued boneless eel with homemade sauce

蟹粉扒豆苗

Braised Crab Meat Paste with Bean Sprouts

海皇蛋白炒飯

Fried rice with seafood and egg white

秘製陳皮燉雪梨

Double boiled peeled pear with preserved mandarin peel

写见.
Per Person

\$**3**20

為閣下健康著想,如對任何食物有過敏反應,請與服務員聯絡