

Sample Menu C • Serves Ten

参考菜單 C·十位用

粉葛鯪魚湯 Dace Fish Soup with Kudzu Root

大良炒鮮奶伴野雞卷 Sautéed Fresh Milk with Fresh Crab Meat and Triple Layered Crispy Pork Rolls

> 玻璃明蝦球 Stir-fried Whole Crystal Prawns

椒鹽鮮蟹鉗 Spiced Crab Claw Tempura

黃皮老虎斑兩味 Tiger Grouper Cooked in Two Ways (i) 菜遠炒斑球 Sautéed Grouper with Vegetables (ii) 薑蔥炆頭腩 Braised Grouper with Ginger and Spring Onions

蝦籽柚皮伴湯鮑魚 Braised Abalone with Pomelo Piths Infused with Shrimp Roe

羅宋炆牛尾 Braised Oxtail Stew in Hong Kong Style Borscht (Tomato Based)

臘味糯米飯 Stir-fried Glutinous Rice with Chinese Preserved Meats

紅棗蓮子百合圓肉糖水 Sweetened Lily Bulbs Soup with Lotus Seeds, Red Dates and Dried Longan Pulp

approximately HK\$12,080

10% 服務費另計。預訂時確認最終價格。 10% service fee not included. Exact pricing to be confirmed upon booking.

如欲訂座及確認菜單,歡迎透過 WhatsApp +852 6460 1750 與我們聯絡。

如果您有其他偏好,我們樂意為您設計專屬菜單。

茶芥費每位 HK\$15。

To reserve a table and confirm the menu, please contact us via WhatsApp at +852 6460 1750.

If you have other preferences, we would be happy to tailor the menu for you.

A tea and condiment fee of HK\$15 per person will also be applied.