

涼菜

麻醬冰菜
涼拌海參
鎮江肴肉

STARTERS

chilled ice plant with sesame sauce
sea cucumber with mild chili sauce
sliced pork terrine served with Zhenjiang black vinegar

湯

花膠松茸燉螺頭湯**

SOUP

double-boiled conch with fish maw & matsutake mushrooms**

主菜

清炒河蝦仁
糖醋崧子魚
原隻鮑魚雞煲
金華火腿津白
黃橋燒餅

MAIN

stir-fried shrimps
deep-fried sweet and sour fish with pine nuts
braise whole abalone and chicken in clay pot
braised Tianjin cabbage with Jinhua ham
baked huang qiao cakes

甜品

燕窩蛋白杏仁茶

DESSERT

almond cream with egg white & bird nest

**升級至原盅火燉翅或紅燒排翅, 孝心價每位只需加\$300 (原價\$680)

Upgrade to "Braised Abalone with Dried Sea Cucumber Soup" or

"Braised Superior Shark's Fin in Brown Sauce" for an additional \$300 per person (original price \$680).

另可以\$288選購Laurent Miquel, Cabernet Sauvignon 或 Chardonnay 1支 (原價\$500)

*Add a bottle of Laurent Miquel, Cabernet Sauvignon or Chardonnay for \$288 only (original price \$500)

\$2,380 四位用 (FOR 4 PAX) (原價ORIGINAL PRICE \$3,980)

\$2,975 五位用 (FOR 5 PAX) (原價ORIGINAL PRICE \$4,975)

\$3,570 六位用 (FOR 6 PAX) (原價ORIGINAL PRICE \$5,970)

另加一服務費 Subject to 10% service charge

an elite concept 优意集团