



濃情盛宴

ROMANTIC EPICURE

2026.02.14

套餐A

每位 \$580 兩位起
PER PERSON MIN. 2 PAX

套餐B

每位 \$780 兩位起
PER PERSON MIN. 2 PAX

套餐C

每位 \$980 兩位起
PER PERSON MIN. 2 PAX

蒜香豬手 · 陳皮話梅萵筍

PORK KNUCKLE WITH GARLIC,
MARINATED CELTUCE WITH DRIED ORANGE PEEL

招牌極品蟹皇翅

SUPERIOR SHARK'S FIN WITH CRAB ROE IN SOUP

蠔皇原隻鮮鮑魚

BRAISED WHOLE ABALONE

XO醬雲耳蒸斑球

STEAMED GROUPEL FILET WITH XO CHILI SAUCE

南海茶燻乳鴿

JASMINE TEA SMOKED PIGEON

杞子鮮菌浸時蔬

POACHED MUSHROOMS AND VEGETABLES WITH GOJI BERRY

龍蝦湯泡貴妃飯

CRISPY AND STEAMED RICE SERVED IN LOBSTER SOUP

精美甜品

DESSERT OF THE DAY

鮮蝦咯嗲配三文魚籽

PRAWN AND CRABMEAT COCKTAIL, SALMON ROE, GUAVA

竹筴斑肉蟹皇燕窩羹

CRAB ROE BIRD'S NEST, GROUPEL FILET

花膠鮮鮑魚配焗西蘭花

ABALONE AND FISH MAW, BAKED BROCCOLI

五指毛桃乳鴿 (半隻)

MARINATED PIGEON, FIVE FINGER FIG (HALF)

上湯雜菌鮮露筍

FRESH ASPARAGUS IN CHICKEN BROTH

飄香荷葉飯

FRIED RICE WRAPPED WITH LOTUS LEAVES

香芒楊枝甘露小丸子

MANGO SAGO CREAM

青芥末螺花

CONCH WITH WASABI SAUCE

話梅石榴

GUAVA IN PLUM FLAVOR

冰鎮鮑魚

FRESH CHILLED BABY ABALONE WITH SOUR GARLIC SAUCE

蟹肉乾撈翅

SHARK'S FIN AND CRABMEAT SERVED WITH CONSOMMÉ

鹿兒島和牛

PAN-FRIED KAGOSHIMA WAGYU

金榜醬煮開邊龍蝦 (半隻)

LOBSTER SERVED IN BANG SAUCE (HALF)

腿茸上湯扒津白

BRAISED TIANJIN CABBAGE WITH MINCED YUNNAN HAM

鮑魚雞粒蒸飯

STEAMED RICE WITH DICED CHICKEN AND ABALONE IN GARLIC

甜在心頭

SO SWEET

WHITE: BABICH, BLACK LABEL SAUVIGNON BLANC

RED: LAURENT MIQUEL PERE ET FILS MERLOT

\$100/杯GLASS



所有套餐

每位敬送精選紅/白酒1杯

ONE COMPLIMENTARY GLASS OF RED/WHITE WINE
PER PERSON; APPLY TO ALL MENUS