

### 前菜

醋椒野生木耳  
風味醬蘿蔔  
蒜茸拌脆瓜  
太雕酒醉雞  
鎮江肴肉

### STARTERS

Black fungus in vinegar sauce  
Sweet soy turnip  
Garlic cucumber  
"Drunken" chicken  
Pork terrine with Zhenjiang vinegar

### 湯

松茸燉螺頭湯

### SOUP

Double-boiled conch with matsutake mushrooms

### 主菜

XO醬爆原隻大明蝦  
龍鬚魚絲  
火腿津白  
蔥油開洋拌麵

### MAINS

Fried whole prawns with xo chili sauce  
Sautéed shredded mandarin fish  
Braised Tianjin cabbage with ham  
Noodles with spring onions and soy sauce

### 甜品

生磨蛋白杏仁茶

### DESSERT

Sweet almond cream with egg white

\*\*升級至原盅火腩翅或紅燒排翅, 每位只需加\$300 (原價\$680)

Upgrade to "Double-boiled Superior Shark's Fin Consommé with Chicken and Ham" or  
"Braised Superior Shark's Fin in Brown Sauce" for an additional \$300 per person (original price \$680).

另可以\$388選購Laurent Miquel, Cabernet Sauvignon, France 或  
Babich Black Label, Sauvignon Blanc, New Zealand 1支 (原價\$550)

\*Add a bottle of Laurent Miquel, Cabernet Sauvignon, France or  
Babich Black Label, Sauvignon Blanc, New Zealand for \$388 only (original price \$550)

**\$368 / 位 PER PERSON** (原價ORIGINAL PRICE \$680)

2位起 MIN 2 PERSONS

另加一服務費 Subject to 10% service charge

以上套餐價格只作散座使用 Price apply to main dining room only

此套餐全日供應 Available all day