



中秋節套餐

Mid-Autumn Festival Menu

24th – 26th September 2026

沙薑鴛鴦雞

Duo Chicken with "Sand Ginger"

椒鹽鮮鮑魚

Salt & Pepper Abalone

金沙藜麥蝦球

Crispy Prawns with Salted Egg Yolk & Quinoa

滷汁蓑衣翡翠

Spicy Celtuce with Sichuan Peppercorn

.....

羊肚菌響螺燉鷓鴣湯

Double-boiled Partridge Soup with Morel & Sea Conch

.....

珊瑚帝皇蟹肉蒸豆漿

Steamed Coral King Crab with Soymilk

紅燒花膠扣龍躉皮

Braised Fish Maw and Giant Grouper Skin

香茅脆皮BB鴿 (半隻)

Crispy Baby Squab with Lemongrass (half)

上湯雲腿浸時蔬

Seasonal Greens & Yunnan Ham in Superior Chicken Broth

雪裡蕪黃魚上海麵

Shanghai Noodles with Yellow Croaker & Pickled Mustard Greens in Soup

.....

椰汁馬豆糕

Coconut Split Pea Pudding

朱古力咸水角

Chocolate 'Ham Sui Gok'

For 4 pax HK\$ 3,588 + 10 % service charge

For 6 pax HK\$ 5,188 + 10% service charge

於 2026 年 9 月 14 日或之前完成預訂及付款，即可享有 9 折 (10%) 早鳥優惠

Enjoy 10% off with our Early Bird Discount for bookings and payments made on or before 14 September 2026

不可與其他優惠同時使用(包括會員優惠)

Cannot be used in conjunction with other promotions (including member offers)