



晚秋月夜 宴聚南海

MID-AUTUMN FESTIVAL 2026

供應日期 AVAILABLE DATES: 18-27/09/2026

前菜
STARTERS

椒麻鹿茸菌 · 牛油果醬九年鮮百合
Sichuan peppercorn velvet shank mushroom,
Fresh lily bulb tossed with guacamole

檸汁冬瓜方 · 金沙脆雙蔬
Chilled winter-melon cube in lemon flavour,
Fried pumpkin and loofah tossed with salted egg

湯
SOUP

遠年陳皮泥鰻羹
Rabbitfish thick soup with aged tangerine peel

主菜
MAINS

賽螃蟹拼椒鹽蟹柳
Stir-fried Alaska king crab meat with egg white,
fried spicy king crab filet

香茅胡椒鮮蝦鮑魚煲
Fresh abalone and prawn with lemongrass

南海茶燻雞
Jasmine tea smoked chicken

彩椒鳳梨甜酸鮮菇
Stir-fried fresh mushroom with pineapple

主食
RICE

龍蝦湯泡貴妃飯
Crispy and steamed rice served in lobster soup

甜品
DESSERT

合時糖水 · 娘惹芋頭糕
Sweetened soup, Nyonya mashed taro cake

敬送指定紅酒一支：
ONE COMPLIMENTARY RED WINE (BOTTLE)
FELLINE, "PIETRALUNA", NEGROAMARO DEL SALENTO 2021
(原價 ORIGINAL PRICE \$590/支 BOTTLE)

\$3,380 6位用 FOR 6 PERSONS
(原價 ORIGINAL PRICE \$6,780)

*額外每位 \$480 *ADDITIONAL PERSON \$480

所有價目另設加一服務費，如有任何食物過敏或膳食要求，請聯絡我們的服務員，不可與其他優惠同時使用(包括會員優惠)。圖片只供參考，內容如有更改，恕不另行通知，優惠集團保留最終決定權。
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