



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 \$690/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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