



國慶煙花暢聚套餐2026

2026 NATIONAL DAY FIREWORKS SET DINNER

MENU A

前菜 STARTERS

川味涼拌墨魚爽

Tossed cuttlefish in Sichuan spicy flavor

蜜汁叉燒

Honey glazed char siu

湯 SOUP

松茸花膠燉螺頭

Double-boiled chicken broth with fish maw

主菜 MAINS

蠔皇花菇南非鮑魚(四頭)

Braised whole abalone in oyster sauce

香茅乾蔥大蝦煲

Stir-fried king prawn with lemongrass

燒汁香煎元貝皇

Pan-fried giant scallop

茶燻乳鴿

Jasmine tea smoked pigeon

主食 RICE

龍蝦湯泡貴妃飯

Crispy and steamed rice in lobster soup

甜品 DESSERT

蘆薈芭樂甘露

Guava and sago cream

\$1,080 每位 PER PERSON
兩位起 MIN 2 PERSONS

MENU B

前菜 STARTERS

話梅石榴 · 冰鎮鮑魚 · 川味涼拌墨魚爽

Guava in plum flavor,

Fresh chilled baby abalone with sour garlic sauce,

Tossed cuttlefish in Sichuan spicy flavor

湯 SOUP

珊瑚蟹肉乾撈翅

Shark's fin with Alaska king crab meat

主菜 MAINS

金榜醬開邊龍蝦(半隻)

Lobster in bang sauce (half)

蒜香和牛粒配波特菇

Stir-fried wagyu cube with portobello

金銀蒜粉絲蒸蜆子皇

Steamed razor clam with garlic

茶燻乳鴿

Jasmine tea smoked pigeon

花膠羊肚菌灌湯餃

Morel and fish maw dumpling

甜品 DESSERT

蘆薈芭樂甘露

Guava and sago cream

娘惹芋頭糕

Nyonya mashed taro cake

\$1,800 每位 PER PERSON
兩位起 MIN 2 PERSONS

每位敬送精選葡萄酒一杯

A COMPLIMENTARY GLASS OF SELECTED WINE

1) White : Chablis 1er Cru "Cote De Lechet," Les Hauts de Milly, Burgundy - 2023 (ORIGINAL PRICE \$168/glass)

2) Red : Le Haut-Médoc de Lagrange, Haut-Médoc - 2018 (ORIGINAL PRICE \$148/glass)

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