

精選十人桌菜 \$20,800+10%
Combo Meal for 10 Pax \$20,800+10%

精選十人桌菜 \$29,800+10%
Combo Meal for 10 Pax \$29,800 + 10%

江南八前菜 *Appetizers*

江南脆鱈 *Crispy eel*
椒麻鵝掌 *Braised goose web in hot and spicy sauce*
蔥油海蜇頭 *Jelly fish in spring onion oil and cucumber*
花雕醉豬蹄 *Huadiao wine marinated drunken pig feet*
皮蛋酸薑 *Thousand years egg with pickled ginger*
風味醬蘿蔔 *Braised dried turnip in sweet soy*
四喜烤麩 *Wheat gluten with bamboo shoots and ginkgo nuts*
梅汁小番茄 *Cherry tomato in plum sauce*

主菜 *The Mains*

黑蒜羊肚菌松茸排骨湯 *Double-boiled pork ribs soup with morels and matsutake mushrooms*
龍鬚滑魚絲 *Sautéed shredded mandarin fish served with vinegar*
蟹粉芋盞 *Deep-fried crab roe stuffed in tart shells*
剝椒海虎蝦蒸肉餅 *Steamed tiger prawn & pork patty with chopped chili*
八珍油燜雞 *Stewed chicken*
富貴雙方 *Honey glazed ham*
銀杏百合絲瓜 *Sautéed luffa with ginkgo & lily bulbs*
花素蒸餃 *Steamed vegetable dumplings*
黃橋燒餅 *Baked pork pastries*

特式甜品 *Dessert*

杏仁露小丸子 *Mini glutinous rice ball in almond cream*

江南八前菜 *Appetizers*

老上海燻魚 *Smoked fish*
棠菜牛舌 *Sliced beef tongue with bean curd*
梅子酒香蝦 *Plum wine marinated shrimps*
鎮江肴肉 *Sliced pork terrine served with Zhenjiang vinegar*
十八鮮 *Potpourri of eighteen vegetables*
老上海醬黃瓜 *Marinated cucumber in soy « Shanghai » style*
古法煙鴨蛋 *Tea leave smoked egg*
醋椒野生木耳 *Black fungus in vinegar sauce*

主菜 *The Mains*

火腫雞北菇燉鮑魚湯 *Double-boiled chicken soup with abalone, mushroom and ham*
豌豆蝦仁 *Stir-fried river shrimps with peas*
荔茸帶子 *Deep-fried taro puff with scallop*
滬式片皮烤鴨三吃 *Roasted duck (3 courses)*
一吃鴨皮捲餅 *first - duck skin wrapped with pancake*
二吃鴨肉生菜葉 *second - duck meat served with lettuce*
三吃麻球鴨米 *third - sesame ball with sautéed minced duck & pine nuts*
太雕蒸肉蟹 *Steamed green crab with the egg in taidiao sauce*
墨魚紅燒肉 *Braised pork with cuttlefish*
青青時蔬豆腐衣 *Sautéed green vegetable with bean curd skin*
招牌生煎包 *Pan-fried pork buns*

特式甜品 *Dessert*

酒釀芝麻湯丸 *Black sesame dumplings in fermented rice soup*

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江南八前菜 *Appetizers*

蔥烤香魚 *Braised sweet fish with scallion in soy*

花雕醉雞 *Drunken chicken*

椒麻鵝掌 *Braised goose web in hot and spicy sauce*

陳皮糖醋排骨 *Sweet and sour spare ribs*

老上海醬黃瓜 *Marinated cucumber in soy « Shanghai » style*

梅汁小番茄 *Cherry tomato in plum sauce*

桂花糯米糖藕 *Stuffed lotus root & sticky rice in osmanthus syrup*

十八鮮 *Potpourri of eighteen vegetables*

主菜 *The Mains*

魚翅鮑魚佛跳牆 *Buddha jumps over the wall*

金沙澳洲龍蝦 *Sautéed lobster with salted egg yolk*

夜上海片皮烤鵝三吃 *Roasted goose (3 courses)*

一吃鵝皮捲餅 *first - goose skin wrapped with pancake*

二吃鵝肉生菜葉 *second - goose meat served with lettuce*

三吃麻球鵝米 *third - sesame ball with sautéed minced goose & pine nuts*

麻油煎鱸鰻(麵線底) *Pan-fried eel in sesame oil with vermicelli*

紅燒原條牛肋排 *Braised beef ribs with brown sauce*

銀杏百合蘆筍 *Sautéed asparagus with ginkgo & lily bulbs*

蘿蔔絲酥餅 *Crispy turnip cakes*

特式甜品 *Dessert*

杏汁燉雪蛤 *Double-boiled hasma with in almond cream*