冰鎮時令蔬果

Seasonal Fresh Fruits Skewer

糟鹵花雕牛醃蝦

Pickled raw prawn with Hua Diao & fermented rice wine

花膠海參黃魚羹

Braised shredded fish maw soup,sea cucumber with croaker

可升級 Upgrade

大宅佛跳牆 (+\$388/位 Pax)

Double boiled abalone soup, fish maw, sea cucumber & mushroom

古法蛇羹 (+\$288/位 Pax)

Braised shredded snake soup, bamboo shoot & lemon leaves

荷香蒸玉帶

Steamed scallop in lotus leave

可升級 Upgrade

醫黃銀針燴蟹鉗 (+\$280/位 Pax)

Braised crab cream & fresh crab claw, vegetarian shark's fin

乾燒麻香鮮鮑魚

Abalone with fermented rice sauce & pepper oil

可升級 Upgrade

瑞氣金元 (乾鮑扣去骨豬手) (+\$350/位 Pax)

Braised whole abalone & boneless pig knuckle

(五位或以下 for 5 pax or less)

文火和牛

牛前一夜鲜

Slow cooked wagyu with homemade sauce

Pan fried marinated fish

手功煨麵

Noodle in soup, cabbage & shredded Yunnan ham

可另配 Additional Order

扇影寶蔬 (+\$550/八位用 for 8 Pax)

Assorted vegetables in fan shape

芋茸燉鮮奶

Double boiled milk with mashed taro

每位 Per Person \$880

(兩位起 Min for 2 pax)

茗茶(\$22/位). 價格以港幣計算,另加一服務費。

Premium Tea (\$22/ pax). Prices are in Hong Kong dollars and subject to 10% service charge

(六位或以上 for 6 pax or less)

濃油赤醬煙燻雞

Smoked chicken in sweet soya sauce