雙重滋味「黃金片皮鴨·招牌玻璃蝦球」套餐 Duo Delight "Signature Peking Duck · Crystal Prawn"

百花釀秋葵 Pan-fried Okra Tossed Wrapped in Minced Shrimp ~ \* ~ 滋味片皮鴨 Roasted Peking Duck ~ \* ~ 生滾香葱鴨肉湯 Duck Meat Soup with Spring Onion ~ \* ~ 玻璃明蝦球 Sautéed Crystal Prawn with Yunnan Ham とゃん 荷香籠仔蒸金銀蒜龍躉球 Steamed Fillet of Garoupa with Garlic Served in Lotus Leaf ~ \* ~ 櫻花蝦帶子粒炒絲苗 Fried Rice with Sakura Shrimp and Scallops ~ \* ~ 陳皮紅豆沙 Sweetened Red Bean Soup ~ \* ~ 燕麥香芒卷 Chilled Mango Rolls with Oatmeal

39週年誌慶禮遇 39th Anniversary Offer 每位淨價港幣HK\$459 net per person 原價每位港幣 HK\$715 per person (兩位起 From 2 persons)

已包括加一服務費及茶芥 All prices are inclusive of 10% service charge and tea charge





# 晚 市 套 餐 Set Dinner Menu

龍鳳呈祥 · 祝壽延年晚市套餐 Garoupa & Peking Duck · Birthday Celebratory Set Dinner

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精美四小碟

蔥油海蜇頭 五香牛腱 椒鹽蟲草花 椒鹽銀杏 Marinated Jelly Fish with Spring Onion and Sesame Oil Marinated Sliced Beef Shank Deep-fried Cordyceps Flowers with Spicy Salt and Chilli Deep-fried Gingko with Spicy Salt and Chilli

### ~ ※ ~

雪耳萬壽果燉花膠螺頭湯

Double-boiled Snow Fungus, Papaya and Fish Maw in Supreme Soup

### ~ \* ~

北京片皮鴨(六位半隻/八位或以上全隻) Signature Peking Duck (Half portion for 6 persons / Whole for 8 persons)

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XO 醬蜜糖豆炒花枝片 Sautéed Sliced Squid with Honey Bean in XO Chilli Sauce

#### ~ \* ~

陳皮菜遠炒斑球\*

Sautéed Garoupa Fillet with Seasonal Vegetable and Tangerine Peel\*

### ~ \* ~

胡椒龍躉斑頭腩\* Braised Garoupa Belly and Head with Black Pepper\*

### やゃん

生菜片鴨崧 Stir-fried Duck Meat with Lettuce

~ \* ~

唐生菜柚皮扣鵝掌 Braised Goose Webs with Pomelo Peel in Abalone Sauce **ح 樂 ح** 哈哈蝦炒飯 Fried Rice with Shrimp, Sakura Shrimp and Shrimp Paste

## ~ \* ~

陳皮紅豆沙

Sweetened Red Bean Soup

### やゃん

奶皇煎堆仔

Deep-fried Sesame Dumplings with Egg Custard Filling

### \*另加港幣\$1,650 元可升級轉原條清蒸游水東星斑 \*Upgrade to Whole Fresh Spotted Garoupa Steamed in Supreme Soy Sauce with a supplement of HK\$1,650

39週年誌慶禮遇 39th Anniversary Offer 六位用 每席淨價港幣HK\$2,469 net/table (For 6 persons) 原價每席港幣 <del>LK\$4,188</del> per table (六位起 From 6 persons)

八位用 港幣\$3,119 元 / 原價 港幣<u>\$5,288</u> 元 十位用 港幣\$3,859 元 / 原價 港幣<del>\$6,488</del> 元 十二位用 港幣\$4,499元 / 原價 港幣<del>\$7,588</del> 元

For 8 persons HK\$3,119 net / Original Price HK\$5,288 For 10 persons HK\$3,859 net / Original Price HK\$6,488 For 12 persons HK\$4,499 net / Original Price HK\$7,588

> 額外每位港幣 HK\$412 for extra 1 person 每圍最多14位 Max. 14 persons per table

已包括加一服務費及茶芥 All prices are inclusive of 10% service charge and tea charge







晚市套餐 Set Dinner Menu

### 39週年套餐

39<sup>th</sup> Anniversary Set Menu

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醉酒鮮鮑魚 冰鎮秋葵

Chilled Abalone with Chinese Wine

Chilled Okra

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鮑魚粒焗釀蟹蓋

Baked Crab Meat in Shell Stuffed with Abalone Bits

### ~ \* ~

松茸螺頭燉竹絲雞湯 Double-boiled Tricholoma Matsutake and Dried Conch with Silky fowl in Supreme Soup

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#### 翠盞蟹肉桂花炒魚翅

Stir-fried Egg with Fresh Crab meat and Shark's Fin on Lettuces

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翡翠明蝦球

Sautéed Prawns with Seasonal Vegetables

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魚湯杞子花膠浸田園蔬 Braised Seasonal Vegetables with Wolfberries in Fish Broth

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哈哈蝦炒飯 Fried Rice with Diced Shrimp, Sakura Shrimp and Shrimp Paste

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生磨合桃露

Sweetened Cream of Walnut

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流沙奶黃煎堆

Deep-fried Sesame Dumpling with Egg Custard Filling

每位淨價港幣HK\$569 net per person 原價每位港幣 HK\$888 per person (兩位起 From 2 persons)

已包括加一服務費及茶芥 All prices are inclusive of 10% service charge and Tea Charge