雙重滋味套餐「黃金片皮鴨·玻璃蝦球」

Duo Delight "Signature Peking Duck · Prawn" Set Menu

百花釀秋葵

Pan-fried Okra Tossed Wrapped in Minced Shrimp

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滋味片皮鴨

Roasted Peking Duck

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生滾香葱鴨肉湯

Duck Meat Soup with Spring Onion

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玻璃明蝦球

Sautéed Crystal Prawn with Yunnan Ham

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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

必 樂 必

自選中式糖水

Your Choice of Chinese Dessert Soup

会 樂 会

流沙奶皇煎堆仔 或 燕麥香芒卷

Deep-fried Sesame Dumpling with Egg Custard Fillings

Chilled Fresh Mango Roll with Oatmeal Flakes 39週年誌慶禮遇 39th Anniversary Offer

每位淨價港幣HK\$489 net per person (兩位起 From 2 persons) 原價每位港幣 IK\$715 per person (兩位起 From 2 persons)

已包括加一服務費及茶茶

All prices are inclusive of 10% service charge and tea charge





晚市套餐 Set Dinner Menu

龍飛鳳舞晚市套餐

Garoupa & Loong Kong Chicken · Set Dinner

精美四小碟

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松茸百合蓮子螺頭湯

Double-boiled Matsutake Mushroom and Dried Conch With Lotus Seeds and Lily Bulk



脆皮龍崗雞(六位半隻/七位或以上全隻)

Deep-fried 'Loong Kong' Chicken (Half portion for 6 persons /Whole for 7 persons or above)



陳皮菜遠炒龍躉斑球*

Stir-Fried Garoupa Fillet with Tangerine Peel and Greens*



胡椒炆龍躉斑頭腩*

Baked Garoupa Belly and Head with Black Pepper*

& 攀 &

唐生菜柚皮扣鵝掌

Braised Goose Webs with Pomelo Peel & Lettuce



哈哈蝦炒飯

Fried Rice with Diced Shrimp, Sakura Shrimp and Shrimp Paste

& 攀 &

自選中式糖水 Your Choice of Chinese Dessert Soup

会 樂 会

流沙奶皇煎堆仔 或 薑汁桂花糕 Deep-fried Sesame Dumplings with Egg Custard Filling Or

Steamed Osmanthus and Ginger Pudding

39週年誌慶禮遇 39th Anniversary Offer 六位用 每席淨價港幣HK,\$2,274 net/table (For 6 persons) 原價每席港幣 HK,\$3,788 per table (六位起 From 6 persons)

八位用 港幣 \$2,952 元 / 原價 港幣 \$5,288 元 十位用 港幣 \$3,590 元 / 原價 港幣 \$6,488 元 十二位用 港幣 \$4,188 元 / 原價 港幣 \$7,588 元

For 8 persons HK\$2,952 net / Original Price HK\$5,288
For 10 persons HK\$3,590 net / Original Price HK\$6,488
For 12 persons HK\$4,188 net / Original Price HK\$7,588

額外每位港幣 HK \$379 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

> 須一天前預訂 One day advance order



大紅乳豬件 配 刈包

Roasted Suckling Pig served with Steamed Bun

& 攀 &

沙參玉竹螺頭燉新西蘭野生鱈鰵魚龍骨湯

Double-boiled New Zealand Wild Cod Bone Soup with Shatavari, Solomon's Seal and Dried Conch

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新西蘭野生鱈鰵魚鮮花膠扣鵝掌

Braised Goose Web with Fresh New Zealand Wild Cod Maw and Vegetables

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清蒸游水東星斑

Steamed Red-spotted Garoupa in Supreme Soy Sauce

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大紅袍煙燻脆皮龍崗雞

Smoked Crispy 'Loong Kong' Chicken with 'Dà Hóng Páo' Tea Leaves

& 攀 &

竹笙扒時蔬

Braised Highland Fungus with Vegetables

~ 攀 ~

太極鴛鴦炒飯

"Tai Chi Style" Dual Fried Rice

& * &

自選中式糖水

Your Choice of Chinese Dessert Soup

& 攀 &

流沙奶皇煎堆仔 懷舊芝麻卷

Deep-fried Sesame Dumpling with Egg Custard Filling

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Traditional Sweetened Sesame Roll

淨價港幣\$3,196 net (四位用 For 4 persons)

原價港幣\$4,720 net (四位用 For 4 persons)

(額外顧客每位淨價港幣 HK \$799 net for extra 1 person)

已包括加一服務費及茶芥 All prices are inclusive of 10% service charge and tea charge 須兩天前預訂 Two days advance order





晚市套餐 Set Dinner Menu