

八位套餐

Set Menu For Eight

精選三小碟

Appetizer Combination

子薑皮蛋 乾煸四季豆 椒鹽魷魚鬚
*Pickled Ginger with Preserved Eggs, Stir Fried Green Bean,
Deep Fried Squid Tentacles with Spicy Salt*

杏汁燉花膠白肺湯

Double Boiled Fish Maw Soup with Pig's Lung

翡翠炒龍躉斑球

Sautéed Garoupa Fillet with Vegetable

生炆龍躉斑頭腩

Braised Giant Groupa Belly

金沙蝦球伴脆豆腐

Wok-fried Prawns in Salted Egg Yolk & Deep Fried Bean Curd

包羅萬有(上湯什菜)

Assorted Vegetables Served in Soup

當紅金皮雞

Golden Crispy Chicken

家鄉臘味糯米飯

Steamed Sticky Rice with Preserved Pork

生磨杏汁焗雪山包

Baked Bun with Almond Cream

八位用 \$3188

\$3188 For Eight Persons

1. 聯繫會員享用午/晚雅座消費 收取 5%服務費.

1. A5% service charge is applied for all consumption at banquet hall

2. 享用包房消費 收取 10%服務費

2. A10% service charge is applied for all consumption in private VIP rooms

每位茶芥 \$18 Tea and Condiment Charge Per Person

惹味小食

Entrée Menu

川辣口水雞

Chicken with Chili Oil Sauce

每碟 Per Dish \$ 98

南乳脆鱈球

Deep Fried Eel Ball with Fermented Bean Curd

每碟 Per Dish \$138

涼拌雞絲粉皮

Shredded Chicken with Rice Flour Sheet

每碟 Per Dish \$ 86

乾煸四季豆

Stir Fried Green Bean

每碟 Per Dish \$ 68

金沙南瓜片

Deep Fried Sliced Pumpkin Coated with Sautéed Egg Yolk

每碟 Per Dish \$ 78

椒鹽百花茄子

Deep Fried Egg Plant with Minced Shrimp with Salt & Pepper

每碟 Per Dish \$128

乾煸虎皮椒

Pan Fried Green Chili in Soy Sauce

每碟 Per Dish \$ 68

金磚豆腐

Deep Fried Crispy Bean Curd

每碟 Per Dish \$ 76

椒鹽魷魚鬚

Deep Fried Squid Tentacles Spicy Salt

每碟 Per Dish \$ 88

蝦籽柚皮

每件 Each \$ 88

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廚師推介(預訂菜式)

Chef's Recommendation (For Reservation Only)

羊肚菌螺頭燉竹絲雞湯 (4-6 位用) 例 regular \$468
Double Boiled Chicken Soup with Morel Mushrooms and Sea Whelk (For 4 - 6 persons)

松茸螺頭燉水鴨湯 (4-6 位用) 例 regular \$438
Double boiled Sea Whelk & Tricholoma Matsutake with Teal Soup (For 4 - 6 persons)

花彫蛋白蒸生拆蟹鉗 (2 隻起) 每隻 Each \$288
Steamed Crab Claw with Egg White in Wine (From 2 Servings)

冰鎮南非鮮鮑魚 (2 隻起) 每隻 Each \$148
Chilled Fresh South African Abalone (From 2 Servings)

古法炆 20 頭南非吉品鮑魚伴鵝掌 每位 Each \$988
Sautéed Abalone (20heads) & Goose Web

古法炆 22 頭日本吉品鮑魚 每隻 Each \$1680
Braised Japanese Abalone (22 heads)

頭抽煎大虎蝦 (2 隻起) 每隻 Each \$98
Pan Fried Prawn with Soy Sauce (From 2 Servings)

古法八寶鴨 一隻 Each \$788
Duck Stuffed with Eight Delicacies

珍菌鹽焗雞 半隻 Half Bird \$238 一隻 Each \$448
Salt Baked Chicken with Mushroom

菜片包炒乳鴿崙 例 regular \$218
Sautéed Minced Pigeon in Lettuce

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精選四位套餐

Set Menu For Four

乾煸四季豆 椒鹽魷魚鬚
Stir Fried Green Bean & Deep Fried Squid Tentacles with Spicy Salt

杏汁燉花膠白肺湯
Double Boiled Fish Maw Soup with Pig's Lung, Chicken, and Almond Milk

西芹炒龍躉斑球
Braised Garoupa Ball with Celery

當紅金皮雞 (半隻)
Golden Crispy Chicken (Half Bird)

薑蔥海參蹄筋煲
Braised Sea Cucumber & Pork Tendon with Ginger & Spring Onion in Casserole

鮮什菌上湯浸菜遠
Poached Vegetable with Fungus in Soup

獅城蝦球配煎米餅
Wok Fried Prawns in Singaporean Style with Rice Cake

生磨杏汁焗雪山包
Baked Bun with Almond Cream

四位用 \$1800

\$1800 For Four Persons

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家常小菜

Home Style Dishes

星洲胡椒焗粉絲大蝦煲 <i>Braised Prawn with Pepper and Rice Vermicelli in Casserole</i>	例 regular	\$268
杞子豬潤浸菜苗 <i>Poached Vegetable with Pig's Liver and Wolffberry</i>	例 regular	\$188
薑蔥粉絲焗肉蟹煲 <i>Braised Crab Meat with Rice Vermicelli in Casserole</i>	每隻 Each	\$588
蔥燒粉絲鱔球煲 <i>Braised Eel balls with Green Onions and Rice Vermicelli in Casserole</i>	例 regular	\$218
川辣口水雞 <i>Chicken with Chili Oil Sauce</i>	半隻 Half Bird \$238 一隻 Each	\$448
上湯菜膽雞 <i>Steamed Chicken Served in Soup</i>	半隻 Half Bird \$238 一隻 Each	\$448
咸魚雞粒豆腐煲 <i>Braised Beancurds with Salty Fish and Dice Chicken</i>	例 regular	\$188
家鄉小炒皇 <i>Stir Fry Assorted Vegetables with Nuts & Shrimps</i>	例 regular	\$198
欖菜肉碎四季豆 <i>Stir Fry Green Beans with Minced Pork and Preserved Vegetable</i>	例 regular	\$168
包羅萬有(上湯什菜) <i>Assorted Vegetables Served in Soup</i>	例 regular	\$168

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家常小菜

Home Style Dishes

芹香炒鴿甫 <i>Sautéed Sliced Pigeon Breast with Celery</i>	每隻 Each	\$218
翡翠炒帶子 <i>Stir Fry Vegetables with Scallops</i>	例 regular	\$318
蜜餞欖角骨 <i>Deep Fried Spare Ribs with Sweetened Black Olive Sauce</i>	例 regular	\$198
馬蹄蒸肉餅 <i>Steamed Minced Pork with Water Chestnuts</i>	例 regular	\$188
陳皮蒸安格斯牛肉餅 <i>Steamed Minced Beef with Preserved Mandarin Peels</i>	例 regular	\$168
南乳炆齋煲 <i>Braised Assorted Vegetables in Casserole</i>	例 regular	\$168
滑蛋炒蝦仁 <i>Stir Fry Eggs with Shrimps</i>	例 regular	\$188
百花蝦條炒蘭遠 <i>Stir Fry Kale with Minced Shrimp</i>	例 regular	\$188
蒜子冬菇蘿蔔春菜煲 <i>Braised Vegetable in Casserole</i>	例 regular	\$138
蔥燒海參蹄筋煲 <i>Braised Sea cucumber & Pork Tendon with Ginger & Spring Onion in Casserole</i>	例 regular	\$328

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精選每位套餐

Special Set Menu

舟山海蜇 金磚豆腐

Marinated Jelly Fish with Cucumber Deep Fried Crispy Bean curd

紅燒花膠絲魚翅

Braised Shark's Fin and Fish Maw

焗釀生拆蟹蓋

Baked Crab Shell Stuffed with Crab Meat and Onion

蔥燒龍躉斑球

Stir Fried Garoupa Balls with Scallion

杞子圓肉浸菜苗

Poached Vegetable with Dried Longan and Wolffberry

上湯焗大蝦球伊麵

Braised E-Fu Noodle with Prawn in Soup

芋茸焗西米布甸

Baked Sago and Minced Taro Custard

每位\$538 (兩位起)

\$538 Per Person, Two Persons or Above

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廚師推介

Chef's Recommendation

發財好市大脷

例 regular \$338

Braised Pig's Tongue with Sea Moss and Dried Oyster

紅燒大鮑翅 (每位四兩)

每位 Per Portion \$688

Braised Superior Shark's Fin

紅炆大圓蹄 (8 位份量)

每隻 Each \$498

Double Boil Ham Hock (For 8 People)

蝦子柚皮鵝掌煲

例 regular \$248

Braised Goose Web with Pomelo Peel in Casserole

珍珠金沙蝦球

例 regular \$208

Wok-fried Prawns in Salted Egg Yolk

豉汁蒸金錢鱔

例 regular \$198

Braised Steamed Eel with Black Bean Sauce

雙冬扒豆苗

例 regular \$198

Braised Pea's Sprouts with Mushroom

上湯浸豆苗

例 regular \$178

Braised Pea's Sprouts in Soup

家鄉臘味糯米飯

例 regular \$198

Steamed Sticky Rice with Preserved Pork

鮑魚角雞粒焗飯

例 regular \$318

Rice Served with Diced Abalone and Chicken on Top

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