

冬至團圓套餐 (4位用)

Winter Solstice Festive Specialties Menu (for 4)

紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

涼拌藤椒萵筍

Stem Lettuce Salad · Scallion Oil

即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

原盅佛跳牆

Buddha Jumps Over the Wall

鮑汁燴四頭鮑魚伴天白菇

Braised Abalone · White Mushroom · Abalone Sauce

清蒸游水東星斑

Steamed Coral Grouper

X.O. 醬野菌炒鳳尾蝦球

Sautéed Prawn · Wild Mushrooms · X.O. Sauce

杏汁鮮百合浸菠菜苗

Poached Chinese Baby Spinach · Lily Bulb · Almond Soup

飄香荷葉飯

Lotus Leaf Fried Rice

粵藝特色甜品

Signature Dessert

\$3,088

(4位用 for 4)

冬至尊尚套餐 (6位用)

Winter Solstice Festive Deluxe Menu (for 6)

陳年太雕熟醉蝦

Drunken Shrimps in Aged Hua Diao Wine

涼拌翡翠白玉耳

Yunnan Fungus · Celery · Scallion Oil

即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

潮式荷葉翅

Braised Shark Fin · Lotus Leaf · Chaozhou Style

龍騰四海

花雕蛋黃蒸龍蝦肉伴魚子醬
黑松露野菌芹菜龍蝦盞

Australian Lobster Two Ways (Whole)

Steamed Egg · Australian Lobster · Caviar · Hua Diao Chinese Wine
Australian Lobster · Celery · Wild Mushrooms · Black Truffle Sauce

清蒸游水東星斑

Steamed Coral Grouper

金不換三蔥燒汁安格斯牛小排

Sautéed Angus Beef Short Rib · Thai Basil ·
Onion · Teriyaki Sauce

啫啫生菜煲

Stir-fried Chinese Lettuce in Sizzling Clay Pot

五年老菜脯帶子炒飯

Hokkaido Scallops · Dried Radish · Fried Rice

粵藝特色甜品

Signature Dessert

\$4,888

(6位用 for 6)