

冬至歡聚套餐 (4位用)

Winter Solstice Festive Specialties Menu (for 4)

黑松露腐皮卷

Pan-fried Bean Curd Roll · Black Truffle

紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

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

鮑汁燴四頭鮑魚伴天白菇

Braised Abalone · White Mushroom · Abalone Sauce

清蒸海星斑

Steamed Coral Grouper

X.O.醬甜蜜豆野菌炒蝦球

Sautéed Prawn · Honey Peas · Wild Mushrooms · X.O. Sauce

杏汁杞子百合浸時蔬

Poached Seasonal Vegetables · Goji · Lily Bulb · Almond Soup

鮑汁花膠荷葉飯

Shredded Fish Maw · Abalone Sauce · Lotus Leaf Rice

粵藝特色甜品

Signature Dessert

\$2,588

(4位用 for 4)

冬至尊貴套餐 (6位用)

Winter Solstice Festive Deluxe Menu (for 6)

涼拌翡翠白玉耳

Yunnan Fungus · Celery · Scallion Oil

涼拌香辣海參

Sea Cucumber · Spicy Sauce

即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

紅燒蟹肉排翅

Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce

鮑汁二十頭花膠伴天白菇

Braised Fish Maw · White Mushroom · Abalone Sauce

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蓋

Australian Lobster Two Ways (Whole)

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

金不換三蔥燒汁安格斯牛小排

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

杏汁杞子百合浸時蔬

Poached Seasonal Vegetables · Goji · Lily Bulb · Almond Soup

五年老菜脯帶子炒飯

Hokkaido Scallops · Dried Radish · Fried Rice

生磨蛋白杏仁茶

Egg White Almond Soup

\$4,588

(6位用 for 6)