

精選晚市套餐 A (二位起)  
**Dinner Set A (Minimum 2 Persons)**

君焯燒味雙拼  
(脆皮腩仔拼五香牛腩)  
Kwan Cheuk Heen Platter  
(Roasted Pork Belly and Marinated Beef Shank with Chinese Herb)

紅燒雲腿翅  
Braised Shark's Fin Soup with Yunnan Ham

碧綠金莎蝦仁  
Sautéed Shrimp with Egg Yolk and Seasonal Vegetables

豉汁韭黃花尾斑球  
Sautéed Giant Garoupa Fillet with Chive and Black Bean Sauce

柚子蜜香骨  
Deep-fried Pork Ribs with Pomelo Sauce

XO 醬帶子炒香苗  
Fried Rice with Scallop and XO Sauce

蛋白杏仁茶  
Sweetened Almond Cream with Egg White

每位港幣 498 元  
**HK\$498 per person**

另加一服務費  
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員  
If you have allergies to any food, please inform service staff before ordering

**精選晚市套餐 B (二位起)**  
**Dinner Set B (Minimum 2 Persons)**

葡汁焗釀響螺  
Baked Sea Conch Stuffed with Portuguese Sauce

紅燒珊瑚翅  
Braised Shark's Fin Soup with Crab Butter

蠔皇八頭鮑魚扣海參  
Braised 8-head Abalone and Sea Cucumber with Oyster Sauce

薑蔥焗銀鱈魚  
Baked White Cod with Ginger and Spring Onion

蜜椒香煎澳洲牛柳  
Pan-Fried Australian Beef Tenderloin with Honey and Black Pepper

甜梅菜肉燥炒香苗  
Fried Rice with Minced Pork and Preserved Vegetables

鮮磨開心果露  
Sweetened Pistachio Cream Soup

**每位港幣 598 元**  
**HK\$598 per person**

另加一服務費  
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員  
If you have allergies to any food, please inform service staff before ordering

精選晚市套餐 A (五位起)  
**Dinner Set A (Minimum 5 Persons)**

君焯三小碟  
(蜜汁叉燒、脆皮腩仔、蔥油海蜆)  
Kwan Cheuk Heen Platter  
(Barbecued Pork, Roasted Pork Belly, Chilled Jelly Fish with Chive Oil)

紅燒竹笙翅  
Braised Shark's Fin Soup with Bamboo Pith

杏脆花枝球  
Deep-fried Squids Ball with Almond Flake

碧綠帶子珊瑚蚌  
Sautéed Scallop, Osmanthus Mussels with Seasonal Vegetables

雲腿玉樹麒麟斑  
Steamed Giant Garoupa Fillet with Yunnan Ham and Seasonal Vegetables

紅蔥油淋雞  
Simmered Chicken with Garlic and Shallots Oil

玉蘭乾貝蛋白炒香苗  
Fried Rice with Conpoy, Egg White and Kale

蛋白杏仁茶  
Sweetened Almond Cream with Egg White

每位港幣 498 元  
**HK\$498 per person**

另加一服務費  
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員  
If you have allergies to any food, please inform service staff before ordering

**精選晚市套餐 B (五位起)**  
**Dinner Set B (Minimum 5 Persons)**

葡汁焗釀響螺  
Baked Sea Conch Stuffed with Portuguese Sauce

紅燒珊瑚翅  
Braised Shark's Fin Soup with Crab Butter

松露窩貼鮮帶子  
Deep-fried Scallop Toast with Black Truffle Paste

蠔皇八頭鮑魚扣花菇  
Braised 8-head Abalone and Mushrooms with Oyster Sauce

清蒸花尾斑  
Steamed Giant Groupa

黑松露鹹香手撕雞  
Salted Shredded Chicken with Black Truffle

一品福建炒香苗  
Fried Rice in Fujian Style

陳皮紅豆沙  
Sweetened Tangerine Peel and Red Bean Soup

**每位港幣 598 元**  
**HK\$598 per person**

另加一服務費  
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員  
If you have allergies to any food, please inform service staff before ordering

**精選晚市套餐 A (八位起)**  
**Dinner Set A (Minimum 8 Persons)**

君綽燒味拼盤  
(明爐燒鴨、蜜汁叉燒、五香牛腩、蔥油海蜆)  
Kwan Cheuk Heen Platter  
(Roasted Duck, Barbecued Pork, Marinated Beef Shank with Chinese Herb,  
Chilled Jelly Fish with Chive Oil)

紅燒雞絲翅  
Braised Shark's Fin Soup with Shredded Chicken

翡翠金莎蝦球  
Sautéed Prawns with Egg Yolk and Seasonal Vegetables

XO 醬珍菌澳洲牛柳  
Sautéed Beef Tenderloin and Wild Mushroom with XO Sauce

蠔皇原隻八頭鮑魚  
Braised 8-head Abalone with Vegetables in Oyster Sauce

清蒸花尾斑  
Steamed Giant Garoupa

脆皮蒜香雞  
Deep Fried Crispy Chicken with Garlic

魚湯竹筍浸菜苗  
Poached Vegetables and Bamboo Pith with Fish Broth

櫻花蝦雞絲炒香苗  
Fried Rice with Sergestid Shrimps and Shredded Chicken

蛋白杏仁茶  
Sweetened Almond Cream with Egg White

**每位港幣 498 元**  
**HK\$498 per person**

另加一服務費  
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員  
If you have allergies to any food, please inform service staff before ordering

精選晚市套餐 B (八位起)  
**Dinner Set B (Minimum 8 Persons)**

北京片皮鴨  
Roasted Peking Duck

紅燒花膠翅  
Braised Shark's Fin Soup with Fish Maw

松露鍋貼鳳尾蝦  
Deep-fried Fresh Prawn Toast with Truffle

碧綠雪影鮮帶子  
Sautéed Scallop with Egg White and Seasonal Vegetables

瑤柱扒雙寶蔬  
Braised Conpoy with Seasonal Vegetables

蠔皇八頭鮑魚扣海參  
Braised 8-head Abalone and Sea Cucumber with Oyster Sauce

清蒸花尾斑  
Steamed Giant Garoupa

銀芽七彩炒鴨絲  
Sautéed Shredded Duck with Bell Pepper and Bean Sprout

蝦子蟹肉炆伊麵  
Braised E-fu Noodles with Crab Meat and Shrimp Roe

陳皮紅豆沙  
Sweetened Tangerine Peel and Red Bean Soup

每位港幣 588 元  
**HK\$588 per person**

另加一服務費  
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員  
If you have allergies to any food, please inform service staff before ordering

精選晚市套餐 C (八位起)  
Dinner Set C (Minimum 8 Persons)

黑松露焗釀蟹蓋  
Baked Crab Shell Stuffed with Crab Meat and Black Truffle Paste

紅燒珊瑚翅  
Braised Shark's Fin Soup with Crab Butter

火焰孜然羊腩扒  
Pan-fried Lamb Chop with Cumin and Chinese Wine

芹香合桃明蝦球  
Sautéed Prawns with Walnut and Celery

蠔皇六頭鮑魚扣花膠  
Braised 6-head Abalone and Fish Maw with Oyster Sauce

清蒸大西星斑  
Steamed Areolated Coral Garoupa

當紅脆皮炸子雞  
Deep-fried Crispy Chicken

金湯雲腿竹筍浸菜苗  
Poached Vegetables with Bamboo Pith and Yunnan Ham in Pumpkin Soup

飄香荷葉飯  
Steamed Rice with Seafood in Lotus Leaf

鮮磨開心果露  
Sweetened Pistachio Cream Soup

每位港幣 788 元  
HK\$788 per person

另加一服務費  
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員  
If you have allergies to any food, please inform service staff before ordering