

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

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

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

芥末脆蝦球
Deep-fried Prawn with Mustard

蠔皇海螺片扣海參
Braised Sea Conch and Sea Cucumber with Oyster Sauce

馬友鹹魚茸煎肉餅
Pan-fried Minced Pork with Salted Fish

玉蘭帶子炒香苗
Fried Rice with Scallop and Kale

桃膠蓮子桑寄生茶
Sweetened Peach Resin, Lotus Seed with Mulberry Mistletoe

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)

燕窩焗釀蟹蓋
Baked Crab Shell Stuffed with Crab Meat and Bird's Nest

紅燒花膠乾貝翅
Braised Shark's Fin Soup with Fish Maw and Conpoy

蠔皇八頭鮑魚扣鵝掌
Braised 8-head Abalone and Goose Web with Oyster Sauce

白玉花尾斑球
Steamed Giant Garoupa Fillet with Bean Curd

椒鹽脆皮和牛臉
Crispy Wagyu Beef Cheek with Spicy Salt

玉蘭櫻花蝦雞絲炒香苗
Fried Rice with Sergestid Shrimps, Shredded Chicken and Kale

陳皮紅豆沙
Sweetened Tangerine Peel and Red Bean Soup

每位港幣 598 元
HK\$598 per person

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

君綽三小碟
(蜜汁叉燒、脆皮腩仔、海蜇拌青瓜)
Kwan Cheuk Heen Appetizer Platter
(Barbecued Pork, Roasted Pork Belly, Chilled Jelly Fish with Cucumber)

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

荔茸炸釀鮮帶子
Deep-fried Mashed Taro with Scallop

XO 醬帶子斑片
Wok-fried Scallop, Giant Garoupa Fillet and Vegetables with XO Sauce

蠔皇海螺片扣海參
Braised Sea Conch and Sea Cucumber with Oyster Sauce

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

蟹肉太極鴛鴦飯
Fried Rice with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce

紅棗桂圓茶
Sweetened Red Date Soup with Longan

每位港幣 498 元
HK\$498 per person

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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

紅燒花膠雞絲翅

Braised Shark's Fin Soup with Fish Maw and Shredded Chicken

山楂布袋百花球

Wok-fried Bread Stick with Stuffed Shrimp Paste in Hawthorn Sauce

蠔皇六頭鮑魚扣海參

Braised 6-head Abalone and Sea Cucumber with Oyster Sauce

古法蒸花尾斑

Steamed Giant Groupa with Shredded Pork and Mushrooms

南乳手烤雞

Roasted Chicken Marinated with Fermented Red Bean Curd

蝦籽海參豚肉絲炆伊麵

Braised E-Fu Noodles with Sea Cucumber, Shrimp Roe and Shredded Pork

蛋白杏仁茶湯丸

Sweetened Almond Cream with Black Sesame Dumplings

每位港幣 598 元
HK\$598 per person

另加一服務費

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

北京片皮鴨
Roasted Peking Duck

紅燒乾貝翅
Braised Shark's Fin Soup with Conpoy

蟹肉香芒脆米卷
Deep-fried Crispy Rice Roll with Crab Meat and Mango

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

香蔥蒜片澳洲牛柳
Wok-fried Australian Beef Tenderloin with Scallions and Garlic

藤椒蒸花尾斑
Steamed Giant Garoupa with Sichuan Pepper

南乳脆燒雞
Roasted Chicken Marinated with Fermented Red Bean Curd

金湯珍菌翡翠苗
Simmered Bean Sprouts with Mixed Mushrooms in Pumpkin Soup

黑松露鴨絲炆鴛鴦米
Braised Rice Noodles and Glass Vermicelli with Shredded Duck in Black Truffle

桂花黑糖冰粉
Chilled Osmanthus Jelly with Brown Sugar Syrup

每位港幣 498 元
HK\$498 per person

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

君綽三小碟
(蜜汁叉燒、脆皮腩仔、海蜇拌青瓜)
Kwan Cheuk Heen Appetizer Platter
(Barbecued Pork, Roasted Pork Belly, Chilled Jelly Fish with Cucumber)

紅燒蟹肉翅
Braised Shark's Fin Soup with Crab Meat

珊瑚雪影蝦球
Wok-fried Prawn with Crab Roe and Egg White

荔茸炸釀鮮帶子
Deep-fried Mashed Taro with Scallop

金瑤扒翡翠苗
Braised Conpoy with Seasonal Vegetables

蠔皇八頭鮑魚扣鵝掌
Braised 8-head Abalone and Goose Wed with Oyster Sauce

古法蒸花尾斑
Steamed Giant Garoupa with Shredded Pork and Mushrooms

紅蔥油淋雞
Simmered Chicken with Garlic and Shallots Oil

乾炒美國肉眼牛肉河粉
Fried Rice Noodles with Sliced Beef in Soya Sauce

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位港幣 588 元
HK\$588 per person

另加一服務費
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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

紅燒花膠蟹肉翅
Braised Shark's Fin Soup with Crab Meat and Fish Maw

招牌胡椒大花蝦
Signature Pan-fried Prawn in Pepper

碧綠海螺片爆海參
Wok-fried Sliced Sea Conch and Sea Cucumber with Seasonal Vegetables

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

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

雲腿雙耳浸菜苗
Poached Vegetables with Yunnan Ham and Fungus

瑤柱蛋白帶子炒紅糙米
Fried Organic Wild Rice with Diced Scallop, Egg White and Conpoy

香蜜蘆薈楊枝甘露
Chilled Sago Cream with Mango, Pomelo and Aloe Vera

每位港幣 788 元
HK\$788 per person

另加一服務費
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