

時令特選晚宴

Set Dinner

餐前小食

Canapes

香煎潮州扎肉
Pan-Fried Chiu Chow Pork Pate

潮式椒醬肉
Sautéed Diced Pork, Preserved Turnip with
Mixed Bell Pepper and Chili Sauce

頭盤

Appetizer

自家製蝦蟹棗 或 滷水拼盤
Braised Sea Cucumber and Fish Maw or Braised "Yoshihama" Abalone with Premium Oyster Sauce

湯品

Soup

青欖燉鮮螺頭湯 或 傳統潮州翅 (二兩半 每位另加HK\$ 138)
Double-Boiled Conch Soup with Green Olives or Classic "Chiu Chow" Shark's Fin Soup (95g Add HK\$ 138 per person)

主菜

(自選三款主菜)

Main Course (Choose 3 Dishes)

XO 醬爆蜆子皇
Wok-fried Fresh Razor Clam with XO Sauce

半煎煮馬友魚
Simmered Mayo Fish, Celery and Turnip in Clear Broth

香煎蠔仔酪
Pan-fried Egg Batter with Baby Oyster

栗子鱔肚滑雞煲
Braised Chicken and Eel's Maw with Chestnut

荷塘芥蘭炒臘味
Sautéed Green Kale with Preserved Meats

川椒安格斯丁方牛柳粒
Wok-fried Sliced beef with
Bell Pepper Paste and Crispy Kale Leaves

紅燒腿片大芥菜
Braised Mustard Green with
Ham in Supreme Soup

百花釀日本遼參 (每位另加HK\$ 138)
Braised Sea Cucumber Stuffed with Shrimp Mousse
(Add HK\$ 138 per person)

紅炆大鱔皇 (每位另加HK\$ 288)
Braised Jumbo Eel with Mushroom, Pork Belly and Garlic
(Add HK\$ 288 per person)

主食

Rice or noodles

蠔仔肉碎粥 或 汕頭炒粿條
Rice Porridge with Baby Oyster and Minced Pork or Fried "Kway Teow" in Shantou Style

甜品

Dessert

福果薑薯綠豆爽 或 芋泥燕窩 (每位另加HK\$ 98)
Green Bean Sweet Soup with Sweetened Sliced Yam and Glutinous Rice Dumpling or
Steamed Imperial Bird's Nest and Mashed Taro (Add HK\$ 98 per person)

每位 HK\$ 980 加一服務費 (兩位起)

HK\$ 980 plus 10% service charge per person (Minimum 2 persons)

此優惠不可與其他優惠或信用卡推廣優惠、折扣同時一併使用。

This offer cannot be used in conjunction with other offers, promotions and discounts.

所有食物不添加味精。為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。
No added MSG. Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.