

中秋節精品美饌 Mid-Autumn Festival Special Menu

	港幣
秘製濃汁扒翅 (每位三兩) Braised Shark's Fin with Chef Ho's Special Sauce (3 taels)	\$888
蝦子扣關東遼參 (每枝) Stewed Sea Cucumber with Shrimp Roes	\$298
碧綠蒜香炒澳洲和牛粒 Wok-fried Diced Australian Waygu with Garlic and Vegetable	\$888
黑松露桂花炒龍蝦球 Sautéed Lobster with Black Truffle, Scrambled Eggs and Bean Sprouts	\$698
椰汁燉官燕 (每位二兩) Braised Bird's Nest with Coconut Juice (2 taels)	\$688
肘子片菜膽燉鮑翅 (每位二兩) Double Boiled Shark's Fin Soup with Sliced Yunnan Ham and Heart of Green	\$600
原隻六頭鮑魚扣鵝掌 Braised 6 Heads Whole Abalone with Goose Web	\$468
頭抽香煎走地雞 Pan-fried Chicken with Supreme Soy Sauce	(每隻 Whole) \$560 (半隻 Half) \$280
花膠生扣鵝掌 (每位) Braised Fish Maw with Goose Web	\$388
百花炸蟹拑 (每位) Deep-fried Crab Claw Filled with Shrimp Mousse	\$118
蘭度野菌爆海參 Sautéed Sea Cucumber with Assorted Fungus and Chinese Kale	\$368
豉味肉鬆炒帶子 Wok-fried Minced Pork with Scallop with Black Bean	\$338

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

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。If you have any food allergies, please inform our staff.