

Celebrating Forbes “Four-Star” Achievement in 2019

蒜泥黃瓜 花雕醉雞 龍井煙燻蛋 水晶羊肉
Marinated Cucumber with Chopped Garlic, Drunken Chicken,
Tea Leaf Smoked Duck Egg, Mutton Terrine

鶴湖蟹影

(香港旅發局金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

富貴全家福

Tianjin Cabbage Soup with Fish Maw, Sliced Abalone, Sea Cucumber and Air-Dried Duck Brisket

菌皇龍蝦球

(TVB-大廚出馬冠軍菜式)

Stir-fried Fillet of Lobster with Wild Mushroom

蔥爆羊肉/牛肉 或 水煮羊肉/牛肉

Stir-fried Fillet of Mutton or Beef with Leeks

Or

Poached Mutton or Beef in “Sichuan” Style

竹筴扒菜苗

Braised Bamboo Fungus with Vegetables

東來順雞絲手擀麵

Handmade Noodles with Shredded Chicken Soup

荔枝玫瑰糕、驢打滾、流沙金球

Chilled Lychee and Rose Pudding,
Steamed Glutinous Rice Flour rolled with Red Bean Paste,
Deep-fried Sesame Dumpling filled with Salted Egg Yolk

每兩位港幣 HK\$1,480 per couple

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.

另加一服務費。

The price is subject to 10% service charge.