



## 中秋節日晚餐

### Mid-Autumn Festival set menu



請於一天前預訂

Please pre-order at least 1 day in advance

#### 薑蔥雞腳筋/ 鹹蛋黃九層塔炸魚皮/ 涼拌麻油迷你青瓜花

Chilled chicken foot tendons marinated with ginger and spring onion/ Salted egg yolk Thai basil fish skin crisps/  
Chilled mini zucchini flower with sesame oil dressing

#### 粟米魚肚羹

Sweet corn and fish maw soup

#### 花膠北菇鵝掌煲

Braised fish maw, Chinese mushroom and goose web served in clay pot

#### 蒜蓉粉絲蒸龍躉頭腩

Steamed Giant grouper with glass noodles and garlic

#### XO 醬蝦仁炒年糕

Stir fried rice cake with prawn in homemade premium dried seafood sauce

#### 鐵板青胡椒牛柳

Sizzling beef tenderloin with green peppercorns

#### 脆皮炸雞

Crispy chicken

#### 鮮蟲草花蜜豆炒淮山

Stir fried Chinese yam with fresh cordyceps flower and sugar snap beans

#### 鮑汁海參瑤柱荷葉飯

Steamed rice with sea cucumber and conpoy in abalone sauce wrapped in lotus leaf

#### 一口灌湯小籠包

Steamed Shanghainese pork dumpling, served with homemade young ginger vinegar

#### 花生湯圓配紅豆沙

Peanut glutinous rice balls with sweet red bean soup

#### 炸鮮奶

Deep fried buffalo milk

**\$ 4,280 (半席6位 for 6 pax) / \$ 8,560 (一席12位 for 12 pax)**

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

