



## Winter Solstice Dinner

22<sup>nd</sup> December 2019

### 冬至套餐

#### 三色拼盤

(蜜汁叉燒、金牌燒腩仔、海蜇)

APPETIZER PLATTER

(HONEY GLAZED BARBECUED PORK, ROAST PORK BELLY WITH CRACKLING, MARINATED JELLY FISH)



#### 姬松茸螺頭燉豬腱

DOUBLE-BOILED PORK SHANK

WITH SEA WHELK AND MATSUTAKE MUSHROOMS



#### 川汁甜豆百合炒蝦球

SAUTEED PRAWNS WITH LILY BULBS AND HONEY BEANS  
IN SPICY SZECHUAN SAUCE

#### 岩鹽蒜片牛柳粒 拼 秘製頭抽鱈魚球

WOK-FRIED BEEF CUBES WITH GARLIC AND ROCK SALT

AND

SAUTEED FILLET OF COD WITH SUPREME SOYA SAUCE

#### 瓦罉豉油雞

POACHED CHICKEN WITH SUPREME SOYA SAUCE

SERVED IN A CLAY POT

#### 魚湯杞子羊肚菌泡豆苗

POACHED PEA SPROUTS WITH WOLFBERRIES AND MOREL MUSHROOMS

IN FISH STOCK

#### 黑松露醬芥蘭鮮蟹肉炒飯

FRIED RICE WITH CHINESE KALE AND CRAB MEAT

IN BLACK TRUFFLE SAUCE



#### 合桃露湯圓

SWEETENED WALNUT CREAM WITH SESAME DUMPLINGS

518 per person