



冬至套餐

WINTER SOLSTICE SET DINNER

21st December 2021

三色拼盤

蜜汁叉燒、金牌燒腩仔、櫻花蝦萵筍

APPETIZER PLATTER

(BARBECUED PORK WITH HONEY, ROASTED PORK BELLY WITH CRACKLING AND MARINATED CELTUCE SPRINKLED WITH SAKURA SHRIMPS)



蟲草花螺頭燉豬腱

DOUBLE-BOILED PORK SHANK

WITH SEA WHELK AND CORDYCEPS



廚師醬甜豆百合炒帶子牛柳粒

SAUTÉED SCALLOPS, BEEF CUBES, LILY BLUBS AND HONEY BEANS

WITH HOMEMADE SPECIAL SAUCE

日本花菇扣原隻南非鮑

BRAISED WHOLE SOUTH AFRICAN ABALONE WITH SHIITAKE MUSHROOMS

瓦罉豉油雞

POACHED CHICKEN WITH SUPREME SOYA SAUCE SERVED IN A CLAY-POT

鮮魚湯竹筍杞子泡豆苗

PEA SPROUTS, BAMBOO PITH AND WOLFBERRIES IN FISH BOUILLON

健康養生炒飯

FRIED RICE WITH GOJI BERRIES AND WILD MUSHROOMS



杏仁茶湯丸

SWEETENED FRESH ALMOND CREAM WITH EGG WHITES

AND SESAME DUMPLINGS

椰汁桂花糕 拼 柚子脆麻花

COCONUT AND OSMANTHUS PUDDING

AND

CRISPY TWISTED DOUGH STICKS COATED WITH KOREAN POMELO HONEY

550 per person

(minimum 4 persons)

Please inform our staff if you have any food allergies and/or intolerances.