



國慶煙花匯演晚市套餐
2025年10月1日 (星期三)
National Day Fireworks Set Dinner
Wednesday, 1 October 2025

[D]/[N]/P 大紅乳豬件、[D]/[N] 川味蟲草花紅薑頭、
[N]/V 黑松露茶燻蛋、[D]/[N] 松露酥炸松葉蟹鉗

Barbecued Suckling Pig

Marinated Cordyceps Flower with Supreme Jelly Fish in Sichuan Chilli Sauce,
Smoked Egg with Oolong Tea and Black Truffle,
Deep-fried Snow Crab Claw with Black Truffle

(每檯任選頭盤三款 *Choice of three Appetisers per table*)

[D]/[N]/P 松茸桂圓山瑞裙燉響螺

Double-boiled Dried Sea Whelk Soup

with Softshell Turtle, Matsutake Mushroom and Dried Longan

[D]/[N]/P 龍蝦雙弄

金湯芙蓉龍蝦鉗、紫玉淮山百合炒龍蝦球

Steamed Lobster Claw with Egg White in Superior Chicken Broth

Wok-fried Lobster with Purple Yam and Lily Bulb

Or 或

[B]/[D]/[N] 金蒜松露炒澳洲M5和牛粒

Stir-fried Australian M5 Wagyu Beef Cubes with Brown Garlic and Truffle

[D]/[N]/P 蠔皇二十二頭南非吉品鮑魚

Braised South African Abalone with Superior Oyster Sauce (22-head per catty)

Or 或

[D]/[N]/P 砂鍋紅炆鮮鱉花膠雞

Braised Chicken with Fresh Fish Maw served in Casserole

[D]/[N]/P 軒尼詩干邑脆鱗深海藍鮠魚

Deep-fried Blue Cod Fillet with Hennessy Cognac

[D]/[N]/P XO醬鮮蟹肉炒香苗

Fried Rice with Crab Meat in Homemad XO Sauce

Or 或

[D]/[N]/P 油雞樅金瑤叉燒炒飯

Fried Rice with Termite Mushroom, Conpoy and Barbecued Pork

[D]/[N] 杏汁桃膠燉燕窩

Double-boiled Bird's Nest with Peach Gum and Almond Cream

[D]/[N]/P 飄香甘露酥、紅豆紫米糕

Chinese Pastry with Egg Yolk and Lotus Paste,

Red Bean and Purple Rice Pudding

每位\$1,688 配香檳一杯

Priced at \$1,688 per person with a glass of champagne

[B] 含牛肉 *Contains Beef*

[D] 含奶製品 *Contains Dairy products*

[V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts*

[P] 含豬肉 *Contains Pork*

如果你對某些食物敏感, 請告知服務人員

Please make your server aware of any food allergies

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*