



鮑參花膠尊宴

Cantonese Classics Premium Set Menu

天外天三小碟

☁ 香芒帶子沙律、蜜汁叉燒、柚子脆炸百花球

Chinese Specialty Platter

*Mango Salad with Scallop, Honey-glazed Barbecued Pork,
Deep-fried Shrimp Ball with Yuzu*

☁ 松露酥香焗蟹蓋

Baked Stuffed Crab Shell with Truffle

杏汁百合杞子燉花膠

Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream

鮑汁南非鮑魚伴海參

Braised Whole South African Abalone with Dried Sea Cucumber in Superior Abalone Sauce

清蒸海星斑

Steamed Fresh Garoupa

☁ 當紅脆皮炸子雞

Crispy Chicken

☁ 櫻花蝦帶子蟹肉炒飯

Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp

雪燕開心果露

Sweetened Pistachio Cream with Snow Swallow

美點薈萃

Chinese Petit Four

每位 \$1,188

Priced at \$1,188 per person

每位 \$180 三小時無限暢包括中國茶,汽水,橙汁,啤酒

*3-hour beverage package price will be \$180 per person with unlimited
supply of Chinese tea, soft drinks, orange juice and local beer*

每位 \$240 三小時無限暢包括中國茶,汽水,橙汁,啤酒,紅白餐酒

*3-hour beverage package price will be \$240 per person with unlimited
supply of Chinese tea, soft drinks, orange juice and local beer, house red wine and house white wine*

☁ 廚師精選 *Chef's Recommendation*

所有價目均以港幣計算及需另收加一服務費

All prices are subject to 10% service charge



YOUR MENU SELECTION

The signature 6-course 2026 Cantonese Classics Premium Set Menu from HKD 1,188 plus 10% service charge per guests.
You are welcome to tailor courses with the following options.

升級選項

Your Menu Selection

松露酥香焗蟹蓋升級為

Baked Stuffed Crab Shell with Truffle upgrade to

燒椒醬蒸波士頓龍蝦(半隻)

Steamed Boston Lobster (half) with Bell Pepper Sauce

每位加 \$70

Additional \$70 per person

燒椒醬蒸澳洲龍蝦(半隻)

Steamed Australian Lobster (half) with Bell Pepper Sauce

每位加 \$140

Additional \$140 per person

杏汁百合杞子燉花膠 可選擇或升級為

Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream selection or upgrade to

木瓜無花果燉法國鸚鵡

Double-boiled French Partridge with Papaya and Fig

皇湯花膠燴官燕 (60 克)

Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth (60 gm)

每位加 \$330

Additional \$330 per person

鮑汁南非鮑魚伴海參 升級為

Braised Whole South African Abalone with Dried Sea Cucumber in Superior Abalone Sauce upgrade to

蠔皇南非七頭鮑魚伴花菇 

Braised South Africa Abalone (7-head per catty) with Mushroom in Superior Oyster Sauce

每位加 \$50

Additional \$50 per person

蠔皇原隻二十二頭南非吉品鮑魚

*Braised South Africa Whole Abalone with Superior Oyster Sauce
(22-head per catty)*

每位加 \$550

Additional \$550 per person



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升級選項

Your Menu Selection

清蒸海星斑 升級為

Steamed Garoupa upgrade to

清蒸東星斑

Steamed Spotted Garoupa

每位加 \$100

Additional \$100 per person

當紅脆皮炸子雞 可選擇為

Crispy Chicken selection to

玫瑰豉油雞


Braised Chicken in Soy Sauce

酒香富貴雞

Salt-baked Chicken in Wine Flavour

櫻花蝦帶子蟹肉炒飯 可選擇為

Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp selection to

蝦頭油蟹肉炒飯 

Fried Rice with Crab Meat in Shrimp Head Oil

XO 醬蝦仁帶子炆伊麵

Braised E-fu Noodles with Diced Scallop and Shrimp in Homemade XO Sauce

 廚師精選 *Chef's Recommendation*

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升級選項

Your Menu Selection

雪燕開心果露 升級為

Sweetened Pistachio Cream with Snow Swallow upgrade to

椰汁燉官燕 (60 克)

Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)

每位加 \$430

Additional \$430 per person

另加

Add on

壽桃包 (6 件)

Steamed Longevity Buns (6 pieces)

另加 \$130

Add on \$130



廚師精選 *Chef's Recommendation*

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