



龍蝦松露遼參臻宴  
*Lobster Sea Cucumber Prestige Set Menu*

天外天四小碟  
☁ 大紅乳豬件、香蔥干邑焗蠔、清酒凍鮮鮑魚、涼伴青瓜白玉木耳  
*Chinese Specialty Platter*  
*Barbecued Suckling Pig, Baked Oyster with Spring Onion and Cognac,*  
*Braised Baby Abalone in Sake, Marinated Japanese Cucumber with White Fungus*

醬皇野菌焗龍蝦  
*Baked Lobster with Wild Mushroom in Superior Soy Sauce*

羊肚菌花膠燉響螺  
*Double-boiled Dried Sea Whelk Soup with Fish Maw and Morrel*

☁ 金湯松露釀關東遼參  
*Braised Kanto Sea Cucumber stuffed with Truffle in Superior Chicken Broth*

清蒸東星斑  
*Steamed Spotted Garoupa*

酒香鹽焗雞  
*Salt-baked Chicken in Wine Flavour*

龍湯鮮蝦稻庭麵  
*Inaniwa Udon with Shrimp in Lobster Soup*

☁ 燕窩開心果露  
*Sweetened Pistachio Cream with Bird's Nest*

椰香紅棗糕、合桃酥  
*Steamed Red Date Pudding with Coconut Milk, Walnut Cake*

每位 \$1,588  
*Priced at \$1,588 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 Lobster Sea Cucumber Prestige Set Menu from HKD 1,588 plus 10% service charge per guests.  
You are welcome to tailor courses with the following options.

升級選項


Your Menu Selection

羊肚菌花膠燉響螺 可選擇或升級為


*Double-boiled Dried Sea Whelk Soup with Fish Maw and Morrel selection or upgrade to*

瑤柱蟹肉西施羹

*Braised Conpoy with Crab Meat Soup*

千絲龍皇羹 

*Braised Bean Curd Soup with Seafood*

木瓜無花果燉法國鷓鴣 

*Double-boiled French Partridge with Papaya and Fig*

每位加 \$50

*Additional \$50 per person*

杏汁百合杞子燉花膠

每位加 \$80

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

*Additional \$80 per person*

龍皇燕窩羹 (60 克)

每位加 \$150

*Braised Imperial Bird's Nest in Lobster Soup (60 gm)*

*Additional \$150 per person*

金湯松露釀關東遼參 升級為

*Braised Kanto Sea Cucumber stuffed with Truffle in Superior Chicken Broth upgrade to*

蠔皇原隻二十二頭南非吉品鮑魚

每位加 \$610

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

*Additional \$610 per person*



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升級選項


*Your Menu Selection*

龍湯鮮蝦稻庭麵 可選擇


*Inaniwa Udon with Shrimp in Lobster Soup selection to*

鮑粒飄香荷葉飯

*Fried Rice with Diced Abalone wrapped in Lotus Leaf*

櫻花蝦帶子蟹肉炒香苗 

*Fried Rice with Diced Scallop, Crab Meat and Sakra Shrimp*

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*

燕窩開心果露 可選擇或升級為

*Sweetened Pistachio Cream with Bird's Nest selection or upgrade to*

荔芋燉蛋白

*Double-boiled Taro and Egg White*

百合蛋白杏仁茶

*Sweetened Almond Cream with Egg White and Lily Bulb*

二十五年陳皮湘蓮百合紅豆沙

*Sweet Red Bean Soup with Lotus Seed, Lily Bulb and 25-years Tangerine Peel*

萬壽果銀杏雪耳

*Double-boiled Papaya with Snow Fungus and Ginkgo*

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*

 廚師精選 *Chef's Recommendation*

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