



中秋節晚市套餐

Mid-Autumn Festival Set Dinner Menu

天外天三小碟

[D][N][P] 蜜汁叉燒、[D][N] 香芒帶子沙律、
[D][N] 柚香脆炸藍水晶蝦

Above & Beyond Platter

Honey-glazed Barbecued Pork,

Mango Salad with Scallop,

Deep-fried Crystal Blue Prawn with Yuzu

[D][N][P] 野生桔津梨水鴨燉響螺

Double-boiled Teal and Dried Sea Whelk Soup with Pear and Preserved Kumquat

[D][N][P] 金蝦醬野菌焗開邊波士頓龍蝦

Baked Boston Lobster (half) with Wild Mushroom and Shrimp Paste

[D][N][P] 蠔皇原隻南非七頭鮑魚

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

[D][N][P] 雞油花雕蒸龍躉斑件

Steamed Garoupa Fillet with Aged Huadiao Wine and Chicken Grease

[D][N] 十八醬油和味乳鴿

Baby Pigeon with Soy Sauce

[D][N][P] 蒜香帶子蟹肉炒香苗

Fried Rice with Scallop, Crab Meat and Garlic

[D][N] 林柿布甸、[D][N] 奶皇白兔餃

Chilled Persimmon Pudding, Steamed Egg Custard Dumpling

每位\$888 (兩位起)

Priced at \$888 per person (Minimum 2 persons)

B – Contains Beef 含牛肉

D – Contains Dairy products 含奶製品

N – Contains Nuts 含乾果

P – Contains Pork 含豬肉

V – Vegetarian 素菜

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*