

精選晚市套餐 A (二位起)
Dinner Set A (Minimum 2 Persons)

君綽燒味雙拼
(脆皮腩仔拼蜜汁叉燒)
Kwan Cheuk Heen Platter
(Roasted Pork Belly and Barbecued Pork)

紅燒花膠翅
Braised Shark's Fin Soup with Fish Maw

川汁鳳尾蝦窩巴
Sautéed Prawn and Vegetables with Rice Cracker in Sichuan Style

玻璃東坡肉
Braised Pork Belly

松露白玉蒸斑球
Steamed Giant Garoupa Fillet and Bean Curd with Truffle Sauce

梅菜叉燒帶子粒炒香苗
Fried Rice with Scallop, Barbecued Pork and Preserved Vegetables

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位港幣 488 元
HK\$488 per person

另加一服務費
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員
If you have allergies to any food, please inform service staff before ordering

精選晚市套餐 B (二位起)
Dinner Set B (Minimum 2 Persons)

葡汁焗釀響螺
Baked Sea Conch Stuffed with Portuguese Sauce

紅燒花膠蟹肉翅
Braised Shark's Fin Soup with Fish Maw and Crab Meat

花膠八頭鮑魚扒菜膽
Braised 8-head Abalone and Fish Maw with Vegetables in Oyster Sauce

白玉花尾斑球
Steamed Giant Garoupa Fillet with Bean Curd

花雕醉肉排
Sautéed Pork Ribs with Chinese Wine

XO 醬叉燒炒香苗
Fried Rice with Barbecued Pork and XO Sauce

生磨合桃露
Sweetened Walnut Cream

每位港幣 588 元
HK\$588 per person

另加一服務費
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精選晚市套餐 A (五位起)
Dinner Set A (Minimum 5 Persons)

君綽三小碟
(脆皮素鵝、脆皮腩仔、五香金錢脷)
Kwan Cheuk Heen Platter

(Deep-fried Bean Curd Sheet Roll, Roasted Pork Belly, Marinated Beef Shank with Chinese Herb)

紅燒花膠翅
Braised Shark's Fin Soup with Fish Maw

松露鍋貼鳳尾蝦
Deep-fried Fresh Prawn Toast with Truffle

清蒸花尾斑
Steamed Giant Garoupa

雲腿菜膽上湯雞
Poached Chicken with Yunnan Ham and Vegetables in Supreme Broth

上湯蝦乾浸菜苗
Poached Seasonal Vegetables with Dried Shrimp in Supreme Broth

櫻花蝦肉碎炒香苗
Fried Rice with Sergestid Shrimps and Minced Pork

生磨合桃露
Sweetened Walnut Cream

每位港幣 498 元
HK\$498 per person

另加一服務費
All prices are subject to 10% service charge

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精選晚市套餐 B (五位起)
Dinner Set B (Minimum 5 Persons)

葡汁焗釀響螺
Baked Sea Conch Stuffed with Portuguese Sauce

紅燒蟹肉翅
Braised Shark's Fin Soup with Crab Meat

黃金鵝肝百花丸
Deep-fried Foie Gras and Squid Paste Ball

蠔皇八頭鮑魚白靈菇
Braised 8-head Abalone and Mushrooms with Oyster Sauce

清蒸花尾斑
Steamed Giant Garoupa

南乳吊燒雞
Roasted Chicken Marinated with Fermented Red Bean Curd

乾貝蛋白炒香苗
Fried Rice with Conpoy and Egg White

陳皮紅豆沙
Sweetened Tangerine Peel and Red Bean Soup

每位港幣 588 元
HK\$588 per person

另加一服務費
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精選晚市套餐 A (八位起)
Dinner Set A (Minimum 8 Persons)

君焯燒味拼盤
(蒜泥白肉、蜜汁叉燒、XO 醬海蜇花、川汁金錢脷)
Kwan Cheuk Heen Platter

(Sliced Pork with Garlic and Spicy Sauce, Barbecued Pork, Chilled Jelly Fish Head with XO Sauce,
Marinated Beef Shank in Sichuan Style)

紅燒竹笙翅
Braised Shark's Fin Soup with Bamboo Pith

碧綠生汁明蝦球
Sautéed Prawn and Vegetables with Mayonnaise

蒜片香蔥牛柳
Stir-fried Beef Tenderloin with Chive and Garlic

蠔皇花膠扣螺片
Braised Fish Maw and Sea Conch with Oyster Sauce

清蒸花尾斑
Steamed Giant Groupa

南乳吊燒雞
Roasted Chicken Marinated with Fermented Red Bean Curd

杞子雙耳浸菜膽
Poached Vegetables with Mixed Fungus and Wolfberry

玉蘭帶子炒香苗
Fried Rice with Scallop and Kale

生磨合桃露
Sweetened Walnut Cream

每位港幣 488 元
HK\$488 per person

另加一服務費
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精選晚市套餐 B (八位起)
Dinner Set B (Minimum 8 Persons)

北京片皮鴨
Roasted Peking Duck

紅燒花膠翅
Braised Shark's Fin Soup with Fish Maw

黃金鵝肝百花丸
Deep-fried Foie Gras and Squid Paste Ball

蟹皇蟹肉煮鳳尾蝦
Sautéed Prawn and Vegetables with Crab Meat and Crab Butter

碧綠帶子珊瑚蚌
Sautéed Scallop and Coral Mussels with Seasonal Vegetables

古法蝦籽柚皮八頭鮑魚
Braised 8-head Abalone with Premier Shaddock Ped and Shrimp Roe

清蒸花尾斑
Steamed Giant Garoupa

生菜片鴨崧
Sautéed Minced Duck with Lettuce

玉蘭臘味炒香苗
Fried Rice with Preserved Meat and Kale

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位港幣 588 元
HK\$588 per person

另加一服務費
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精選晚市套餐 C (八位起)
Dinner Set C (Minimum 8 Persons)

黑松露焗釀蟹蓋
Baked Crab Shell Stuffed with Crab Meat and Black Truffle Paste

紅燒花膠蟹肉翅
Braised Shark's Fin Soup with Fish Maw and Crab Meat

XO 醬日本帶子桂花蚌
Sautéed Japanese Scallop, Osmanthus Mussels and Seasonal Vegetables with XO Sauce

芹香金沙鳳尾蝦
Sautéed Prawn with Egg Yolk and Celery

蝦籽蠔皇扣六頭鮑魚
Braised 6-head Abalone and Shrimp Roe with Oyster Sauce

清蒸大西星斑
Steamed Areolated Coral Garoupa

當紅脆皮炸子雞
Deep-fried Crispy Chicken

雲腿竹筍浸菜苗
Poached Vegetables with Bamboo Pith and Yunnan Ham

鮑汁福建炒飯
Fried Rice in Fujian Style

陳皮紅豆沙
Sweetened Tangerine Peel and Red Bean Soup

每位港幣 788 元
HK\$788 per person

另加一服務費
All prices are subject to 10% service charge

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