# 母親節套餐 A (二至五位) Mother's Day Set A (2-5 persons)

# 葡汁焗釀響螺

Baked Sea Conch Stuffed with Portuguese Sauce

#### 花膠燕窩羹

Braised Bird's Nest Soup with Fish Maw

#### 原隻八頭鮑魚扣花膠

Braised 8-head Abalone with Fish Maw

### XO醬翡翠炒花尾斑球 (二至三位)

Sautéed Giant Garoupa Fillet and Vegetables with XO Sauce (2-3 persons)

# 清蒸花尾斑 (四至五位)

Steamed Giant Garoupa (4-5 persons)

# 每位另加港幣150元升級至清蒸西星斑

UPGRADE to Steamed Areolate Coral Garoupa by Adding HK\$150 Per Person

# 每位另加港幣250元升級至清蒸東星斑

UPGRADE to Steamed Leopard Coral Garoupa by Adding HK\$250 Per Person

### 雲腿菜膽上湯雞

Poached Chicken with Yunnan Ham and Vegetables in Supreme Broth

#### 鮮腐竹蝦乾浸菜苗

Poached Vegetables with Dried Shrimps and Bean Curd Skin in Superior Borth

#### 鮮蝦仁玉蘭蛋白炒香苗

Fried Rice with Shrimps, Egg White and Kale

#### 生磨杏仁茶

Sweetened Almond Cream

#### 每位港幣588元

HK\$588 per person

#### 另收取茶芥及加一服務費

Subject to tea, condiment charges and 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 your waiter before ordering



# 母親節套餐 B (二至五位) Mother's Day Set B (2-5 persons)

# 君綽四式燒味拼盤

(蜜汁叉燒,豉油雞,燒鵝,陳醋雲耳)

(Barbecued Pork, Simmered Fresh Chicken with Superior Soya Sauce, Roasted Goose, Marinated Black Fungus in Aged Vinegar)

#### 紅燒乾貝花膠翅

Braised Shark's Fin Soup with Fish Maw and Conpoy

#### 翡翠海螺片帶子

Sautéed Sea Conch with Scallop and Seasonal Vegetables

#### 原隻八頭鮑魚扣鵝掌

Braised 8-head Abalone with Goose Web

#### 豆酥銀雪魚 (二至五位)

Steamed Cod with Crispy Soybean (4-5 persons)

# 每位另加港幣150元升級至清蒸西星斑

UPGRADE to Steamed Areolate Coral Garoupa by Adding HK\$150 Per Person

每位另加港幣 250 元 升級至清蒸東星斑 UPGRADE to Steamed Leopard Coral Garoupa by Adding HK\$250 Per Person

#### 蘇杭東坡肉

**Braised Pork Belly** 

#### 鵝肝叉燒炒香苗

Fried Rice with Foie gras and Barbecued Pork

### 燕液桂圓茶

Sweetened Bird's Nest Soup with Longan

#### 每位港幣\$688元

HK\$688 per person

#### 另收取茶芥及加一服務費

Subject to tea, condiment charges and 10% service charge

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# 母親節套餐 C (六至十二位) Mother's Day Set C (6-12 persons)

### 君綽四式燒味拼盤 (蜜汁叉燒,五香牛脹,XO醬海蜇,脆皮腩仔) Kwan Cheuk Heen Platter

Kwan Cheuk Heen Platter
(Barbecued Pork, Marinated Beef Shank with Chinese Herb,
Chilled Jelly Fish with XO Sauce, Roasted Pork Belly)

瑤柱燕窩羹

Braised Bird's Nest Soup with Conpoy

松露窩貼鮮帶子 Deep-fried Scallop Toast with Truffle

芹香百合蝦球珊瑚蚌 Sautéed Prawn, Coral Mussels with Lily Bulb and Celery

> 蠔皇原隻八頭鮑魚扣花菇 Braised 8-head Abalone with Mushroom

> > 清蒸花尾斑 Steamed Giant Garoupa

每位另加港幣150 元 升級至清蒸大西星斑 UPGRADE to Steamed Areolate Coral Garoupa by Adding HK\$150 Per Person

*每位另加港幣250 元 升級*至清蒸大東星斑 UPGRADE to Steamed Leopard Coral Garoupa by Adding HK\$250 Per Person

乾貝菜膽上湯雞 Poached Chicken with Conpoy and Vegetables in Supreme Broth

蝦子鮮菇扒翡翠 Braised Mushrooms and Shrimp Roe with Vegetables

> 玉**蘭蟹**肉炒香苗 Fried Rice with Crab Meat and Kale

生磨杏仁茶 Sweetened Almond Cream

> 每位港幣\$588 元 HK\$588 per person

另收取茶芥及加一服務費 Subject to tea, condiment charges and 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 your waiter before ordering



# 母親節套餐 D (六至十二位) Mother's Day Set D (6-12 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

### 鵝肝百花鳳尾蝦

Deep-fried Prawn with Foie Gras and Squid Paste

### 翡翠川汁帶子花枝片

Sautéed Scallops and Squid with Vegetables in Sichuan Style

#### 蠔皇六頭鮑魚扣海參

Braised 6-head Abalone and Sea Cucumber with Oyster Sauce

# 清蒸大西星斑

Steamed Areolated Coral Garoupa

# 每位另加港幣100元升級至清蒸大東星斑

UPGRADE to Steamed Leopard Coral Garoupa by Adding HK\$100 Per Person

#### 當紅脆皮炸子雞

Deep-fried Crispy Chicken

### 魚湯竹笙雲腿浸菜苗

Poached Vegetables with Bamboo Pith in Fish Broth

### 鮮蝦飄香荷葉飯

Steamed Rice with Shrimp in Lotus Leaf

#### 燕液桂圓茶

Sweetened Bird's Nest Soup with Longan

#### 每位港幣\$888元

HK\$888 per person

#### 另收取茶芥及加一服務費

Subject to tea, condiment charges and 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 your waiter before ordering