

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

君焯燒味雙拼
(蜜汁叉燒，燒鵝)
Kwan Cheuk Heen Barbecued Combination
(Barbecued Pork, Roasted Goose)

紅燒海皇翅
Braised Shark's Fin Soup with Seafood

花雕蛋白蒸斑件
Steamed Giant Garoupa Fillet and Egg White with Chinese Wine

荔茸炸釀鮮帶子
Deep-fried Mashed Taro with Scallop

黑松露手撕雞
Shredded Chicken with Black Truffle

乾燒伊麵
Braised E-fu Noodles with Mushrooms

三十年陳皮紅豆沙
Sweetened Red Bean Soup with 30-year Aged Tangerine Peel

每位港幣 498 元
HK\$498 per person
Minimum Order for Two Persons 兩位起

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 any food allergies, please inform service staff before ordering

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

燕窩焗釀蟹蓋
Baked Crab Shell Stuffed with Crab Meat and Bird's Nest

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

蠔皇澳洲六頭鮑魚扣海參
Braised Australian 6-head Abalone and Sea Cucumber with Oyster Sauce

黑皮雞樅菌炒斑球
Wok-fried Giant Garoupa Fillet with Black Termite Mushrooms

桂花柚子蜜香骨
Deep-fried Pork Ribs with Yuzu Osmanthus Sauce

金瑤艇皇撈飯
Braised Fried Rice with Fish Maw, Sea Conch, Shrimps and Conpoy

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位港幣 598 元
HK\$598 per person
Minimum Order for Two Persons 兩位起

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晚市套餐 A (五位起)
Dinner Set A (Minimum 5 Persons)

君綽三小碟
(蜜汁叉燒、脆皮燒腩仔、蔥油海蜆)
Kwan Cheuk Heen Appetizer Platter
(Barbecued Pork, Roasted Pork Belly, Chilled Jelly Fish with Scallion Oil)

紅燒雞絲翅
Braised Shark's Fin Soup with Shredded Chicken

XO 醬蝦球珊瑚蚌
Wok-fried Prawn, Coral Mussels and Seasonal Vegetables with XO Sauce

古法蒸花尾斑
Steamed Giant Garoupa with Pork and Mushroom

蠔皇澳洲六頭鮑魚扣花菇
Braised Australian 6-head Abalone and Mushroom with Oyster Sauce

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

豉椒牛肉煎米粉
Pan-fried Rice Vermicelli with Shredded Beef and Black Bean Sauce

蛋白栗子露
Sweetened Egg White and Chestnut Soup

每位港幣 498 元
HK\$498 per person
Minimum Order for Five Persons 五位起

另加一服務費
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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 Fresh Crab Meat and Portuguese Sauce

紅燒海皇翅

Braised Shark's Fin Soup with Seafood

松露XO醬帶子炒螺片

Wok-fried Scallop and Sea Conch with Truffle XO Sauce

蠔皇澳洲六頭鮑魚配玉環釀柱甫

Braised Australian 6-head Abalone and Organic Hairy Melon Stuffed with Conpoy

雲腿玉樹麒麟斑

Braised Giant Garoupa Fillet with Yunnan Ham and Seasonal Vegetables

燒汁金菇牛柳卷

Pan-fried Beef Roll with Enoki Mushroom with Gravy Sauce

飛天肉絲炒麵

Fried Noodles with Shredded Pork

三十年陳皮紅豆沙

Sweetened Red Bean Soup with 30-year Aged Tangerine Peel

每位港幣 598 元

HK\$598 per person

Minimum Order for Five Persons 五位起

另加一服務費

All prices are subject to 10% service charge

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晚市套餐 A (八位起)
Dinner Set A (Minimum 8 Persons)

北京片皮鴨
Roasted Peking Duck

紅燒海皇翅
Braised Shark's Fin Soup with Seafood

吉列鳳尾蝦
Deep-fried Crispy Prawn

蠔皇澳洲六頭鮑魚扣海參
Braised Australian 6-head Abalone and Sea Cucumber with Oyster Sauce

桂花柚子蜜香骨
Deep-fried Pork Ribs with Yuzu Osmanthus Sauce

清蒸花尾斑
Steamed Giant Garoupa Fillet in Soy Sauce

脆皮蒜香雞
Deep-fried Crispy Chicken with Garlic

金瑤海味扒時蔬
Braised Seafood and Conpoy with Seasonal Vegetables

黑松露鴨絲炆伊麵
Braised E-fu Noodles with Shredded Duck and Black Truffle

蛋白栗子露
Sweetened Egg White and Chestnut Soup

每位港幣 628 元
HK\$628 per person
Minimum Order for Eight Persons 八位起

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

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

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

XO 松露醬炒帶子螺片
Wok-fried Scallops and Sea Conch with XO Black Truffle Sauce

珊瑚松葉蟹鉗
Simmered Crab Claw Coated with Shrimp Paste with Crab Roe and Crab Meat Sauce

蠔皇澳洲六頭鮑魚配玉環釀柱甫
Braised Australian 6-head Abalone and Organic Hairy Melon Stuffed with Conpoy

清蒸老虎斑
Steamed Tiger Garouper in Soy Sauce

雲腿上湯菜膽雞
Poached Chicken with Yunnan Ham and Vegetables in Supreme Broth

雞湯百合浸菜苗
Simmered Seasonal Vegetables and Lily Bulb with Chicken Broth

松露 XO 醬櫻花蝦蟹肉炒香苗
Fried Rice with Crab Meat, Sakura Shrimps and XO Truffle Sauce

三十年陳皮紅豆沙
Sweetened Red Bean Soup with 30-year Aged Tangerine Peel

每位港幣 788 元
HK\$788 per person
Minimum Order for Eight Persons 八位起

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

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