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

君綽燒味雙拼
(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

金蒜銀絲蒸斑件
Steamed Giant Garoupa Fillet with Glass Vermicelli and Garlic

松露XO醬炒蝦球玉帶
Wok-fried Scallop and Prawn with Truffle XO Sauce

黑松露手撕雞
Shredded Chicken with Black Truffle

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

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，請在點餐之前通知我們的服務員
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

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

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

碧綠榆耳炒斑球
Wok-fried Giant Garoupa Fillet with Elm Fungus and Vegetables

陳皮沙薑煎雞件
Pan-fried Chicken with Dried Tangerine Peel and Sand Ginger

金瑤艇皇撈飯
Fried Rice Tossed with Fish Maw, Sea Conch, Shrimps and Conpoy in Supreme Broth

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

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，請在點餐之前通知我們的服務員
If you have any food allergies, please inform service staff before ordering

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、蔥油海蜇)
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

鮮花椒蒸花尾斑
Steamed Giant Garoupa with Sichuan Pepper

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

滑蛋海皇煎米粉
Pan-fried Rice Vermicelli with Seafood and Egg

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
All prices are subject to 10% service charge

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

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

XO醬帶子炒蝦球
Wok-fried Scallop and Prawn with 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

鮮花椒灼手切肥牛
Blanched Hand-cut Fatty Beef with Sichuan Pepper

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

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

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

椒鹽蒜香骨
Deep-fried Pork Ribs with Spicy Salt

清蒸花尾斑
Steamed Giant Garoupa in Soy Sauce

當紅炸子雞
Deep-fried Crispy Chicken

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

鴻圖窩伊麵
Braised E-fu Noodles with Crab Roe and Fresh Crab Meat

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
All prices are subject to 10% service charge

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

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

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

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

XO 松露醬炒帶子珊瑚蚌
Wok-fried Scallops and Coral Mussels with Truffle XO Sauce

百花炸釀蟹鉗
Deep-fried Crab Claw Coated with Shrimp Paste

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 Garoupa in Soy Sauce

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

山珍榆耳浸菜苗
Poached Vegetables with Elm Fungus and Mushrooms in Supreme Broth

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

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