

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

君焯燒味雙拼  
(蜜汁叉燒，脆皮燒腩仔)  
Kwan Cheuk Heen Appetizer Platter  
(Barbecued Pork, Roasted Pork Belly)

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

珊瑚玉簪蝦球  
Wok-Fried Prawns with Asparagus

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 allergies to any food, 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

松露 XO 醬生啫斑球  
Wok-fried Giant Garoupa Fillet with Truffle XO Sauce

豉味欖角骨  
Deep-fried Pork Ribs with Black Bean 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)

紅燒乾貝翅  
Braised Shark's Fin Soup with Conpoy

話梅豬手  
Braised Pork Knuckle with Marinated Plum, Aged Vinegar and Hawthorn Sauce

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

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

貴妃雞  
Poached Chicken with Conpoy

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**

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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

藤椒蒸花尾斑

Steamed Giant Garoupa with Sichuan pepper

椒鹽金菇牛柳卷

Pan-fried Beef Roll with Enoki Mushroom with Spicy Salt

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

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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

荔茸炸帶子  
Deep-fried Mashed Taro with Scallop

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

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

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

蝦籽鴨絲炆伊麵  
Braised E-fu Noodles with Shredded Duck and Shrimp Roe

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)**

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

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

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

吉列鳳尾蝦  
Deep-fried Crispy Prawn

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

清蒸大西星斑  
Steamed Areolated Coral Groupa in Soy Sauce

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

魚湯百合浸菜苗  
Simmered Seasonal Vegetables and Lily Bulb with Fish Broth

鮑汁福建炒飯  
Fried Rice in Fujian Style with Abalone 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**

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