

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

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

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

珊瑚玉簪蝦球
Wok-Fried Prawns with Asparagus

蠔皇海螺片扣海參
Braised Sea Conch and Sea Cucumber with Oyster Sauce

招牌脆皮乳鴿
Deep-fried Crispy Pigeon

一品福建炒香苗
Fried Rice in Fujian Style

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)

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

紅燒海參翅
Braised Shark's Fin Soup with Sea Cucumber

蠔皇澳洲六頭鮑魚釀玉環
Braised Australian 6-head Abalone with Organic Hairy Melon Stuffed in Oyster Sauce

香蔥頭抽銀鱈魚
Pan-fried Cod Fish with Premium Soya Sauce

燒汁火焰豚肉
Wok-fried Pork with Chinese Wine

玉蘭櫻花蝦帶子炒香苗
Fried Rice with Sakura Shrimps, Scallop and Kale

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

荔茸鮮帶子
Deep-fried Mashed Taro with Scallop

XO 醬桂花蚌
Wok-fried Osmanthus 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

薑蔥霸王雞
Simmered Fresh Chicken with Scallion and Ginger

松露XO醬雞絲炒香苗
Fried Rice with Shredded Chicken and Truffle XO 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 Portuguese Sauce

紅燒蟹皇蟹肉翅
Braised Shark's Fin Soup with Crab Meat and Crab Roe

XO醬碧綠帶子珊瑚蚌
Wok-fried Scallop, Coral Mussels and Seasonal Vegetables 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

薑蔥焗花尾斑
Baked Giant Garoupa with Scallion and Ginger

燒汁金菇牛柳卷
Pan-fried Beef Roll with Enoki Mushroom served with Gravy

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

金銀帶子
Pan-fried Scallops with Vegetables

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

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

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

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

摩利菌黃耳榆耳浸菜苗
Poached Vegetables with Morel Mushroom and Mix Fungus

飛天肉絲炒麵
Fried Noodles with Shredded Pork

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

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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

紅燒珊瑚翅
Braised Shark's Fin Soup with Crab Roe

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

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

蠔皇澳洲六頭鮑魚扣花膠
Braised Australian 6-head Abalone and Fish Maw with Oyster Sauce

清蒸大西星斑
Steamed Areolated Coral Groupa

鮑汁金華玉樹雞
Steamed Chicken, Yunnan Ham and Vegetables with Abalone Sauce

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

蟹肉太極鴛鴦香苗
Fried Rice with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce

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

每位港幣 728 元
HK\$728 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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