

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

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

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

碧綠金莎蝦球  
Wok-fried Prawns and Vegetables with Egg Yolk

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

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

一品福建炒香苗  
Fried Rice in Fujian Style

陳皮紅豆沙  
Sweetened Tangerine Peel and Red Bean Soup

每位港幣 498 元  
**HK\$498 per person**

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

精選晚市套餐 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

蠔皇八頭鮑魚扣海參  
Braised 8-head Abalone and Sea Cucumber with Oyster Sauce

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

京蔥爆豚肉  
Wok-fried Shredded Pork with Leek

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**

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**精選晚市套餐 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

蠔皇八頭鮑魚扣花菇  
Braised 8-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

陳皮紅豆沙  
Sweetened Tangerine Peel and Red Bean Soup

**每位港幣 498 元**  
**HK\$498 per person**

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

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**精選晚市套餐 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

蠔皇六頭鮑魚扣鵝掌  
Braised 6-head Abalone and Goose Web with Oyster Sauce

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

脆皮蒜香雞  
Deep-fried Crispy Chicken with Garlic

蝦籽乾貝撈粗麵  
Braised Noodles with Conpoy and Shrimp Roe

桂花黑糖冰粉  
Chilled Osmanthus Jelly with Brown Sugar Syrup

**每位港幣 598 元**  
**HK\$598 per person**

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All prices are subject to 10% service charge

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精選晚市套餐 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

吉列花姿鳳尾蝦  
Deep-fried Crispy Prawn with Squid Paste

蠔皇八頭鮑魚扣海參  
Braised 8-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

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

南乳脆燒雞  
Roasted Chicken Marinated with Fermented Red Bean Curd

竹笙魚湯浸菜苗  
Simmered Vegetables and Bamboo Pith with Fish Broth

玉蘭帶子炒香苗  
Fried Rice with Scallop and Kale

蛋白栗子露  
Sweetened Egg White and Chestnut Soup

每位港幣 498 元  
HK\$498 per person

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

君焯燒味拼盆  
(蜜汁叉燒、燒鴨、牛腩、海蜇)  
Kwan Cheuk Heen Appetizer Platter  
(Barbecued Pork, Roasted Duck, Marinated Beef Shank with Chinese Herb, Chilled Jelly Fish)

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

荔茸鳳尾蝦  
Deep-fried Mashed Taro with Prawn

碧綠帶子海螺片  
Wok-fried Scallop and Sea Conch with Vegetables

瑤柱扒雙寶蔬  
Braised Conpoy with Vegetables

蠔皇八頭鮑魚扣鵝掌  
Braised 8-head Abalone and Goose Web with Oyster Sauce

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

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

黑松露鴨絲炆鴛鴦米  
Braised Rice Noodles and Glass Vermicelli with Shredded Duck and Black Truffle

紅棗桂圓茶  
Sweetened Red Date Soup with Dried Longan

每位港幣 588 元  
**HK\$588 per person**

另加一服務費  
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精選晚市套餐 C (八位起)  
**Dinner Set C (Minimum 8 Persons)**

葡汁焗釀響螺  
Baked Sea Conch Stuffed with Portuguese Sauce

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

XO 醬海螺片蝦仁  
Wok-fried Shrimp, Sea Conch with XO Sauce

椒鹽鴨肝牛柳卷  
Pan-fried Sliced Wagyu Beef Roll and Duck Liver with Spiced Salt

蠔皇六頭鮑魚扣花膠  
Braised 6-head Abalone and Fish Maw with Oyster Sauce

清蒸大西星斑  
Steamed Areolated Coral Garoupa

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

摩利菌黃耳愉耳浸菜苗  
Poached Vegetables with Morel Mushroom and Mix Fungus

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

香蜜蘆薈楊枝甘露  
Chilled Sago Cream with Mango, Pomelo and Aloe Vera

每位港幣 788 元  
**HK\$788 per person**

另加一服務費  
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