

君綽中秋慶團圓套餐 (二至四位) Mid-Autumn Festival Set Menu (2 - 4 Persons)

佳節燒味三拼

(燒腩仔,蜜汁叉燒,蔥油海蜇)

Roasted Pork Belly, Barbecued Pork, Chilled Jelly Fish with Chive Oil,

腿茸雞絲燕窩羹

Braised Bird's Nest Soup with Yunnan Ham and Shredded Chicken

白玉花尾斑球

Steamed Giant Garoupa Fillet with Bean Curd

蠔皇原隻八頭鮑魚扣花菇

Braised 8-head Abalone and Mushrooms with Oyster Sauce

玫瑰頭抽雞

Simmered Fresh Chicken with Superior Soya Sauce

蝦子蟹肉炆伊麵

Braised E-fu Noodles with Shrimp Roe and Crab Meat

桑寄生茶黑芝麻湯圓配蛋黃白蓮蓉月餅

Sweetened Mulberry Mistletoe with Black Sesame Dumplings, White Lotus Seed Paste with Egg Yolk Moon Cake

每位港幣 488 元 HK\$ 488 per person

另收取茶芥及加一服務費

Subject to tea, condiment charges and 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

歡迎致電君綽軒電話:2121 2691 或電郵:kch@hghkcatering.com 查詢或預訂





君綽中秋慶團圓套餐(五至七位) **Mid-Autumn Festival Set Menu (5 - 7 Persons)**

五福臨門拼盤 (脆皮腩仔,蜜汁叉燒,明爐燒鴨,脆皮素鵝,滷水豆腐) Roasted Pork Belly, Barbecued Pork, Roasted Duck, Deep-fried Bean Curd Sheet Roll, Marinated Bean Curd

紅燒乾貝翅

Braised Shark's Fin Soup with Conpoy

XO 醬碧綠帶子海螺片 Sautéed Sliced Sea Conch, Scallop and Seasonal Vegetables with XO Sauce

蠔皇8頭鮑扣花膠

Braised 8-head Abalone and Fish Maw in Oyster Sauce

清蒸花尾斑

Steamed Giant Garoupa

每位另加港幣150 元 **升級**至清蒸西星斑 UPGRADE to Steamed Areolate Coral Garoupa by Adding HK\$150 Per Person

每位另加港幣 250 元 升級至清蒸東星斑 UPGRADE to Steamed Leopard Coral Garoupa by Adding HK\$250 Per Person

佳節脆皮蒜香雞

Deep Fried Crispy Chicken with Garlic

櫻花蝦蟹肉炒香苗

Fried Rice with Sergestid Shrimps and Crab Meat

紅棗桂圓茶黑芝麻湯圓配蛋黃白蓮蓉月餅

Sweetened Red Date Soup and Longan with Black Sesame Dumplings, White Lotus Seed Paste with Egg Yolk Moon Cake

每位港幣 568 元

HK\$ 568 per person

另收取茶芥及加一服務費

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君綽中秋慶團圓套餐(八位或以上) **Mid-Autumn Festival Set Menu (Minimum 8 Persons)**

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

紅燒蟹肉翅

Braised Shark's Fin Soup with Crab Meat

蟹子芝心花枝球

Deep-fried Crab Roe and Squid Paste Ball Stuffed with Cheese

翡翠金莎蝦球

Sautéed Prawns with Egg Yolk and Seasonal Vegetables

蠔皇6頭鮑扣海參

Braised 6-head Abalone with Sea Cucumber in Oyster Sauce

清蒸花尾斑

Steamed Giant Garoupa

每位另加港幣150 元升級至清蒸大西星斑 UPGRADE to Steamed Areolate Coral Garoupa by Adding HK\$150 Per Person

每位另加港幣250 元 **升級**至清蒸大東星斑 UPGRADE to Steamed Leopard Coral Garoupa by Adding HK\$250 Per Person

乾貝菜膽上湯雞

Poached Chicken with Conpoy and Vegetables in Supreme Broth

蟲草花蝦乾浸菜苗

Poached Seasonal Vegetables with Cordyceps Flower and Dried Shrimp

玉蘭欖菜牛崧炒香苗 Fried Rice with Minced Beef, Kale and Preserved Vegetables

紅棗桂圓茶黑芝麻湯圓配蛋黃白蓮蓉月餅

Sweetened Red Date Soup and Longan with Black Sesame Dumplings, White Lotus Seed Paste with Egg Yolk Moon Cake

鮮果拼盤

Fresh Fruit Platter

每位港幣 688 元

HK\$ 688 per person

另收取茶芥及加一服務費

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