

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

君綽雙拼
(蜜汁叉燒拼海蜆)
Kwan Cheuk Heen platter
(Barbecued pork and Marinated jelly fish with chive oil)

花膠海參羹
Fish maw broth with sea cucumber

豉汁韭黃炒龍躉球
Sautéed giant groupa fillet with chive

古法東坡肉
Dong Po braised pork belly

蝦乾肉碎浸時蔬
Poached vegetables with minced pork and dry shrimp

玉蘭瑤柱蛋白炒香苗
Fried rice with conpoy, kale and egg white

桂圓紅棗茶
Sweetened red date soup with longan

每位港幣 368 元
HK\$368 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)

芝士焗釀蟹蓋
Baked crab shell stuffed with crab meat and cheese

紅燒雞絲翅
Braised shark's fin soup with sliced chicken

XO 醬翡翠龍躉球
Sautéed giant groupa fillet and vegetables with XO sauce

脆皮和牛臉
Crispy Wagyu beef cheek

鮑汁海參扣天白花菇
Braised sea cucumber with mushroom in abalone sauce

薑米帶子炒香苗
Fried rice with scallop and ginger

蛋白杏仁茶
Sweetened almond cream with egg white

每位港幣 468 元
HK\$468 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
(五香金錢脷、素鵝、陳醋雲耳)
Kwan Cheuk Heen platter
(Marinated beef shank with Chinese herb, Marinated bean curd sheet roll,
Marinated black fungus in aged vinegar)

白玉瑤柱羹
Braised conpoy soup with egg white

滑蛋鮮蝦仁
Scramble egg with fresh shrimp

翡翠頭抽龍躉球
Fried giant garoupa fillet with seasonal vegetables

鳳梨咕嚕肉
Sweet and sour pork with pineapple

蝦乾肉碎浸時蔬
Poached vegetables with minced pork and dry shrimp

生炒雞絲香苗
Fried rice with sliced chicken

桂圓紅棗茶
Sweetened red date soup with longan

每位港幣 368 元
HK\$368 per person

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精選晚市套餐 B (五位起)
Dinner Set B (Minimum 5 Persons)

君綽三小碟
(蜜汁叉燒、脆皮腩仔、蔥油海蜆)
Kwan Cheuk Heen platter
(Barbecued pork, Roasted pork belly, Marinated jelly fish with chive oil)

紅燒干貝翅
Braised shark's fin soup with conpoy

松露 XO 醬白玉蒸龍躉球
Steamed giant groupa fillet with bean curd and XO truffle sauce

鮑汁海參海螺片
Braised sea cucumber and sea conch with abalone sauce

無錫焗肉排
Braised pork ribs in Chinese vinegar

雲腿竹筍浸菜苗
Poached vegetables with bamboo piths and Yunnan ham

玉蘭火鴨粒炒香苗
Fried rice with diced duck and kale

蛋白杏仁茶
Sweetened almond cream with egg white

每位港幣 468 元
HK\$468 per person

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精選晚市套餐 A (八位起)
Dinner Set A (Minimum 8 Persons)

君綽三小碟
(五香金錢脷、素鵝、陳醋雲耳)
Kwan Cheuk Heen platter
(Marinated beef shank with Chinese herb, Marinated bean curd sheet roll,
Marinated black fungus in aged vinegar)

粟米魚肚羹
Sweet corn broth with fish maw

吉列蟹子花姿丸
Deep fried cuttlefish ball with crab roe

芹香百合炒蝦仁
Sautéed shrimps with lily bulb and celery

豉汁韭黃炒龍躉球
Sautéed giant garoupa fillet with chive

鮑汁海螺片花菇
Braised sea conch with mushroom in abalone sauce

荔芋梅子鴨
Braised duck with taro and salted plum

金湯雲腿浸菜膽
Poached vegetables with Yunnan ham in pumpkin soup

揚州炒香苗
Yangzhou fried rice

桂圓紅棗茶
Sweetened red date soup with longan

每位港幣 368 元
HK\$368 per person

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

君綽四喜拼盤
(蜜汁叉燒、蔥油海蜇、五香金錢脷、脆皮燒腩仔)
Kwan Cheuk Heen platter
(Barbecued pork, Marinated jelly fish with chive oil,
Marinated beef shank with Chinese herb, Roasted pork belly)

紅燒雞絲翅
Braised shark's fin soup with sliced chicken

松露窩貼鮮帶子
Deep-fried fresh scallops toast with black truffle paste

碧綠金沙蝦球
Sautéed prawns with egg yolk and seasonal vegetables

XO 醬翡翠龍躉球
Sautéed giant garoupa fillet and vegetables with XO sauce

鮑汁海參扣天白花菇
Braised sea cucumber with mushroom in abalone sauce

當紅炸子雞
Deep-fried crispy chicken

瑤柱蝦乾浸菜膽
Poached seasonal vegetables with conpoy and dry shrimp

玉蘭火鴨粒炒香苗
Fried rice with diced duck and kale

生磨鴛鴦露
Sweetened walnut and cashew nut cream

每位港幣 468 元
HK\$468 per person

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精選晚市套餐 C (八位起)
Dinner Set C (Minimum 8 Persons)

君綽五小碟
(蜜汁叉燒、五香金錢脷、脆皮燒腩仔、拍蒜青瓜、陳醋雲耳)
Kwan Cheuk Heen platter
(Barbecued pork, Marinated beef shank with Chinese herb, Roasted pork belly,
Chilled sliced cucumber with garlic, Marinated black fungus in aged vinegar)

紅燒花膠翅
Braised shark's fin soup with fish maw

吉列百花蝦丸
Deep fried shrimp ball

翡翠帶子彩鳳片
Sautéed scallop with sliced chicken and vegetable

蠔皇原隻 8 頭鮑扣鵝掌
Braised 8-head abalone with goose web

清蒸沙巴龍躉
Steamed giant garoupa

醬香碌鵝
Braised Goose in traditional style

雲腿浸菜苗
Poached seasonal vegetables with Yunnan ham

櫻花蝦蟹肉炒香苗
Fried rice with crab meat and sergestid shrimps

蛋白杏仁茶
Sweetened almond cream with egg white

每位港幣 668 元
HK\$668 per person

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