

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

君焯燒味雙拼  
(脆皮腩仔拼海蜆)  
Kwan Cheuk Heen Platter  
(Roasted Pork Belly and Chilled Jelly Fish)

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

芹香百合炒花尾斑球  
Sautéed Giant Garoupa Fillet with Lily Bulb and Celery

味菜七彩牛柳絲  
Sautéed Shredded Beef with Bell Pepper and Reserved Vegetable

蝦乾肉碎浸菜苗  
Poached Seasonal Vegetables with Dried Shrimp and Minced Pork

玉蘭櫻花蝦炒香苗  
Fried Rice with Sergestid Shrimps and Kale

紅棗桂圓茶  
Sweetened Red Date Soup with Longan

每位港幣 438 元  
**HK\$438 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)**

北海道帶子釀蟹蓋  
Baked Crab Shell Stuffed with Hokkaido Scallop

紅燒花膠翅  
Braised Shark's Fin Soup with Fish Maw

原隻八頭鮑魚扣花菇  
Braised 8-head Abalone with Mushroom in Oyster Sauce

頭抽香蔥銀雪魚  
Pan-fried Cod with Chive and Superior Soya Sauce

山楂鳳梨咕嚕肉  
Sautéed Pork with Pineapple and Hawthorn Sauce

乾貝蛋白炒香苗  
Fried Rice with Conpoy and Egg White

蛋白栗子露  
Sweetened Egg White and Chestnut Soup

**每位港幣 538 元**  
**HK\$538 per person**

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

君焯燒味三拼  
(蜜汁叉燒、脆皮燒腩仔、蔥油海蜆)  
Kwan Cheuk Heen Platter  
(Barbecued Pork, Roasted Pork Belly, Chilled Jelly Fish with Chive Oil)

紅燒花膠翅  
Braised Shark's Fin Soup with Fish Maw

脆果芹香花姿片  
Sautéed Squids and Cashew Nut with Celery

碧綠頭抽花尾斑球  
Sautéed Giant Garoupa Fillet with Superior Soya Sauce

玫瑰酒香豉油雞  
Simmered Fresh Chicken with Superior Soya Sauce and Chinese Wine

竹笙杞子浸菜苗  
Poached Seasonal Vegetables with Bamboo Pith and Wolfberry

乾貝鮮蝦炒香苗  
Fried Rice with Fresh Shrimps and Conpoy

養顏杏仁茶  
Sweetened Almond Cream with Egg White

每位港幣 438 元  
**HK\$438 per person**

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

北京片皮鴨  
Roasted Peking Duck

紅燒花膠翅  
Braised Shark's Fin Soup with Fish Maw

芹香花菇炒海螺片  
Sautéed Sea Conch with Mushroom and Celery

蠔皇 8 頭鮑魚拌菜膽  
Braised 8-head Abalone with Seasonal Vegetables in Oyster Sauce

清蒸花尾斑  
Steamed Giant Garoupa

金華菜膽上湯雞  
Poached Chicken with Yunnan Ham and Vegetables in Supreme Broth

櫻花蝦乾貝炒香苗  
Fried Rice with Sergestid Shrimps and Conpoy

生磨腰果露  
Sweetened Cashew Nut Cream

**每位港幣 538 元**  
**HK\$538 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 A (八位起)**  
**Dinner Set A (Minimum 8 Persons)**

君焯燒味拼盤  
(橘子油雞、蜜汁叉燒、五香牛腩、海蜆)  
Kwan Cheuk Heen platter  
(Marinated Chicken with Soya Sauce Honey, Barbecued Pork,  
Marinated Beef Shank with Chinese Herb, Chilled Jelly Fish with Chive Oil)

紅燒雞絲翅  
Braised Shark's Fin Soup with Shredded Chicken

雲腿窩貼鳳尾蝦  
Deep-fried Fresh Prawn Toast with Yunnan Ham

脆果芹香花姿片  
Sautéed Squids and Cashew Nut with Celery

蠔皇花菇扣海螺片  
Braised Sea Conch and Mushroom with Oyster Sauce

清蒸花尾斑  
Steamed Giant Groupa

蔥油霸王雞  
Simmered Fresh Chicken with Chive and Ginger

竹笙杞子浸菜苗  
Poached Seasonal Vegetables with Bamboo Pith and Wolfberry

櫻花蝦肉碎炒香苗  
Fried Rice with Sergestid Shrimps and Minced Pork

滋潤桂圓茶  
Sweetened Red Date Soup with Longan

**每位港幣 438 元**  
**HK\$438 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 (八位起)  
**Dinner Set B (Minimum 8 Persons)**

北京片皮鴨  
Roasted Peking Duck

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

松露窩貼鳳尾蝦  
Deep-fried Fresh Prawn Toast with Black Truffle Paste

碧綠帶子彩鳳片  
Sautéed Scallop and Chicken Fillet with Vegetables

原隻 8 頭鮑魚扣菜膽  
Braised 8-head Abalone and Seasonal Vegetables with Oyster Sauce

清蒸花尾斑  
Steamed Giant Garoupa

生菜片鴨崧  
Sautéed Diced Duck with Lettuce

蝦乾肉碎浸菜苗  
Poached Seasonal Vegetables with Dried Shrimp and Minced Pork

櫻花蝦蟹肉炒香苗  
Fried Rice with Sergestid Shrimps and Crab Meat

生磨腰果露  
Sweetened Cashew Nut Cream

每位港幣 538 元  
**HK\$538 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)**

北海道帶子釀蟹蓋  
Baked Crab Shell Stuffed with Hokkaido Scallop

紅燒花膠雞絲翅  
Braised Shark's Fin Soup with Fish Maw and Shredded Chicken

XO 醬帶子花姿片  
Sautéed Scallop, Squids and Vegetables with XO Sauce

碧綠胡麻脆蝦球  
Crispy Prawns and Vegetables with Sesame Sauce

蠔皇原隻 8 頭鮑魚扒菜膽  
Braised 8-head Abalone and Seasonal Vegetables with Oyster Sauce

清蒸大西星斑  
Steamed Areolated Coral Garoupa

當紅脆皮炸子雞  
Deep-fried Crispy Chicken

金湯雲腿浸菜苗  
Simmered Vegetables with Yunnan Ham in Pumpkin Soup

一品福建炒香苗  
Fried Rice in Fujian Style

養顏杏仁茶  
Sweetened Almond Cream with Egg White

每位港幣 738 元  
**HK\$738 per person**

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

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