

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

君綽燒味雙拼
(脆皮腩仔拼蜜汁叉燒)
Kwan Cheuk Heen Platter
(Roasted Pork Belly and Barbecued Pork)

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

雲腿玉樹花尾斑球
Braised Giant Garoupa Fillet with Yunnan Ham and Seasonal Vegetables

碧綠蠔皇爆澳洲牛柳
Sautéed Australian Beef and Vegetable with Oyster Sauce

上湯瑤柱浸菜苗
Poached Seasonal Vegetables with Conpoy

玉蘭鮮蝦炒香苗
Fried Rice with Shrimps and Kale

紅棗桂圓茶
Sweetened Red Date Soup with Longan

每位港幣 468 元
HK\$468 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)

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

紅燒花膠蟹肉翅
Braised Shark's Fin Soup with Fish Maw and Crab Meat

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

豆酥銀雪魚
Steamed Cod with Crispy Soybean

喼汁焗肉排
Wok-fried Pork Ribs with Worcestershire Sauce

玉蘭雞絲櫻花蝦炒香苗
Fried Rice with Sergestid Shrimps, Shredded Chicken and Kale

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位港幣 568 元
HK\$568 per person

另加一服務費
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精選晚市套餐 A (五位起)
Dinner Set A (Minimum 5 Persons)

君綽燒味三拼
(蜜汁叉燒、五香牛腩、拍蒜青瓜)
Kwan Cheuk Heen Platter

(Barbecued Pork, Marinated Beef Shank with Chinese Herb, Chilled Sliced Cucumber with Garlic)

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

杏香花姿球
Deep-fried Squids Ball with Almond Flake

翡翠百合炒花尾斑球
Sautéed Giant Garoupa Fillet and Lily Bulb with Seasonal Vegetables

瑤柱貴妃雞
Simmered Chicken with Conpoy

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

玉蘭生炒牛崧香苗
Fried Rice with Minced Beef and Kale

紅棗桂圓茶
Sweetened Red Date Soup with Longan

每位港幣 468 元
HK\$468 per person

另加一服務費
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精選晚市套餐 B (五位起)
Dinner Set B (Minimum 5 Persons)

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

紅燒花膠蟹肉翅
Braised Shark's Fin Soup with Fish Maw and Crab Meat

XO 醬海螺片蝦仁
Sautéed Sea Conch and Prawns with XO Sauce

蠔皇 8 頭鮑魚扣花菇
Braised 8-head Abalone and Mushrooms with Oyster Sauce

豆酥銀雪魚
Steamed Cod with Crispy Soybean

酒香豉油雞
Marinated Chicken with Soya Sauce and Chinese Wine

玉蘭叉燒櫻花蝦炒香苗
Fried Rice with Sergestid Shrimps, Barbecued Pork and Kale

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位港幣 568 元
HK\$568 per person

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

君綽燒味拼盤
(脆皮腩仔、蜜汁叉燒、五香牛腩、蔥油海蜆)
Kwan Cheuk Heen Platter
(Roasted Pork Belly, 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

碧綠金莎鳳尾蝦
Sautéed Prawns with Egg Yolk and Seasonal Vegetables

XO 醬芹香珊瑚蚌
Sautéed Cucumber Intestine and Celery with XO Sauce

蠔皇靈菇海蜆片
Braised Sea Conch and Mushroom with Oyster Sauce

清蒸花尾斑
Steamed Giant Groupa

脆皮蒜香雞
Deep Fried Crispy Chicken with Garlic

雲腿金湯浸菜苗
Simmered Seasonal Vegetables with Yunnan Ham in Pumpkin Soup

揚州炒香苗
Fried Rice in "Yangzhou Style"

滋潤桂圓茶
Sweetened Red Date Soup with Longan

每位港幣 468 元
HK\$468 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)

北京片皮鴨
Roasted Peking Duck

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

黃金花姿釀蟹鉗
Deep-fried Crab Claw Coated with Squids Paste

XO 醬鳳片帶子
Sautéed Scallop and Chicken Fillet with XO Sauce

蠔皇 8 頭鮑魚扣花菇
Braised 8-head Abalone and Mushrooms with Oyster Sauce

清蒸花尾斑
Steamed Giant Garoupa

七彩味菜炒鴨絲
Sautéed Shredded Duck with Bell Pepper and Reserved Vegetable

魚湯竹筍浸菜苗
Simmered Vegetables and Bamboo Pith with Fish Broth

鮑汁章魚雞粒燴香苗
Fried Rice with Chicken and Octopus in Abalone Sauce

蛋白杏仁茶
Sweetened Almond Cream with Egg White

每位港幣 568 元
HK\$568 per person

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

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

紅燒珊瑚蟹肉翅
Braised Shark's Fin Soup with Crab Butter and Crab Meat

雲腿窩貼鮮帶子
Deep-fried Scallop Toast with Yunnan Ham

碧綠川汁蝦球
Crispy Prawns and Vegetables with Sichuan Style

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

清蒸大西星斑
Steamed Areolated Coral Garoupa

脆皮南乳燒雞
Deep Fried Crispy Chicken with Fermented Red Bean Curd

金瑤扒雙蔬
Braised Conpoy with Seasonal Vegetables

飄香荷葉飯
Steamed Rice with Seafood in Lotus Leaf

蛋白栗子露
Sweetened Egg White and Chestnut Soup

每位港幣 768 元
HK\$768 per person

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

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