DINNER MENU (A)

◆

桶子頭抽豉油雞
POACHED CHICKEN
WITH SUPREME SOYA SAUCE

香脆醬油鳳尾魚
DEEP-FRIED ANCHOVIES
IN TERIYAKI SAUCE

有機果醋雲耳
BLACK FUNGUS MARINATED IN ORGANIC FRUIT VINEGAR

◆

魚湯白玉鮮蟹肉羹
FISH SOUP WITH CRAB MEAT AND BEANCURD

◆

黑松露鮮淮山甜豆炒蝦仁
WOK-FRIED PRAWNS WITH FRESH YAM AND SUGAR SNAP PEAS
IN BLACK TRUFFLE PASTESAUCE

頭抽京蔥鱈魚球
STIR-FRIED COD FILLETS WITH SCALLIONS
IN SUPREME SOYA SAUCE

招牌素鵝 伴 香辣醬墨魚仔
CRISPY BEANCURD SHEET ROLLS STUFFED WITH JULIENNE OF VEGETABLES
AND
JAPANESE SQUID IN SPICY SAUCE

上湯蒜子浸時蔬
POACHED SEASONAL VEGETABLE WITH GARLIC
IN SUPREME SOUP

大澳蝦醬牛肉炒飯
EGG FRIED RICE
WITH BEEF IN "TAI O" SHRIMP PASTE

◆

香芒奶凍
MANGO PANNA COTTA

608 per person

◆

如客人對任何食物有過敏反應，請通知服務員。
Please inform our staff if you have any food allergies and/or intolerances.

DINNER MENU (B)

◆

金牌燒腩仔
ROAST PORK BELLY WITH CRACKLING

刀拍溫室青瓜
FRESH CRUNCHY PICKLED CUCUMBER
WITH BALSAMIC VINEGAR

避風塘茄子
"TYPHOON SHELTER" DEEP-FRIED EGGPLANT WITH GARLIC AND CHILLI

◆

海皇酸辣羹
HOT AND SOUR SOUP WITH SEAFOOD

◆

XO醬蘭度百合炒帶子
STIR-FRIED SCALLOPS WITH KALE AND FRESH LILY BULBS
IN XO SAUCE

鮑魚汁北菇海參扣柚皮
BRAISED POMELO PEEL, SEA CUCUMBER AND BLACK MUSHROOM
IN ABALONE SAUCE

蝦子雜菌雲耳炒牛肉
WOK-FRIED BEEF, MIXED MUSHROOMS AND BLACK FUNGUS
WITH SHRIMP ROE

薑酒炒芥蘭
WOK-FRIED KALE WITH GINGER AND WINE

度小月櫻花蝦炒飯
FRIED RICE
WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS

◆

楊枝甘露
CHILLED MANGO CREAM WITH SAGO AND POMELO

668 per person

◆

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DINNER MENU (C)

◆

蜜汁叉燒
HONEY GLAZED BARBECUED PORK

岩鹽蒜片牛柳粒
WOK-FRIED BEEF CUBES WITH
GARLIC AND ROCK SALT

黑松露萵筍
WOK-FRIED CELTUCE IN BLACK TRUFFLE PASTE

◆

蟲草花羊肚菌花膠燉豬腱
DOUBLE BOILED PORK SHANK WITH FISH MAW,
CORDYCEPS FLOWERS AND MOREL MUSHROOMS

◆

廚師醬露筍榆耳炒蝦球
SAUTÉED PRAWNS, ASPARAGUS AND ELM FUNGUS
IN CHEF'S SPECIAL SAUCE

田園千層原隻南非鮑
BRAISED WHOLE SOUTH AFRICAN ABALONE
WITH TRI-COLOUR VEGETABLES

無花果陳醋脆黑豚肉
SAUTÉED IBERICO PORK WITH FRESH FIGS
IN AGED VINEGAR SAUCE

金腿高湯浸菜心
SIMMERED CHOI SUM WITH YUNNA HAM IN SUPREME BROTH

瑤柱蛋白紅米飯
FRIED BROWN RICE
WITH CONPOY AND EGG WHITES

◆

美點三重奏
DESSERT PLATTER

788 per person

◆

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