

中秋慶周園宴 Mid-Autumn Festival Indulgence Set Menu

鴻運乳豬件伴 XO醬拌海蜇絲

Roast Suckling Pig and Marinated Jellyfish with XO Sauce

燕窩花膠帶子羹

Braised Shredded Fish Maw Soup with Bird's Nest and Scallop

油雞蹤菌醬九年百合炒帶子

Sautéed Scallop with 9-year Lily Bulb and Termite Mushroom Sauce

清蒸沙巴老虎斑

Steamed Sabah Tiger Garoupa in Superior Soy Sauce

蠔皇八頭鮑魚扣鵝掌

Braised Whole 8-head Abalone with Goose Web in Oyster Sauce

砂鍋豉油龍江雞

Simmered Longjiang Chicken with Superior Soy Sauce in Clay Pot

蟹肉瑤柱荷葉飯

Fried Rice with Crab Meat and Dried Scallop wrapped in Lotus Leaf

陳皮十勝紅豆沙芝麻湯圓

Sweetened Tokachi Red Bean Cream with Aged Tangerine Peel with Sesame Glutinous Rice Dumpling

佳節團圓美點

Chinese Festival Petit Fours

四位用 For 4 Persons HK\$2,888 六位用 For 6 Persons HK\$3,888 十二位用 For 12 Persons HK\$7,688

另收茶芥及加一服務費 Subject to tea and condiments charges plus 10% service charge

此中秋菜單於2025年9月26日至10月7日期間供應 This menu is available between 26 September to 7 October 2025

此優惠不可與其他推廣優惠或折扣同時使用 This offer cannot be used in conjunction with other promotional offers or discount

> 請於48小時前預訂此菜單 Please reserve this menu 48 hours in advance