



中秋慶月臻品宴

Mid-Autumn Festival Deluxe Set Menu

於2025年9月26日或之前預訂，可享9折早鳥優惠
Enjoy an exclusive 10% early bird offer on or before 26 September 2025

陳年花雕六頭南非鮮鮑魚伴蒜香南極鱈魚粒
Marinated 6-head South African Abalone in Aged Huadiao Wine with
Garlic-Infused Diced Antarctic Cod

花膠元貝蜜果燉軟心骨
Double-boiled Fish Maw with Dried Scallop, Honey Dates and Tender Pork Cartilage

酥炸阿拉斯加蟹肉焗釀鮮蟹蓋
Baked Crab Shell stuffed with Crispy Alaskan Crab Meat

清蒸深海星斑
Steamed Spotted Garoupa in Superior Soy Sauce

蠔皇關東遼參伴鵝掌
Braised Japanese Kanto Sea Cucumber and Goose Web in Oyster Sauce

蒜香芝麻脆皮雞
Deep-fried Crispy Chicken with Garlic and Sesame

梅菜黑豚叉燒帶子炒紅米飯
Fried Red Rice with Scallop, Barbecued Black Iberico Pork,
Preserved Vegetables and Crispy Rice

桃膠蛋白杏仁茶
Sweet Almond Cream with Peach Gum and Egg Whites

佳節團圓美點
Chinese Festival Petit Fours

四位用 For 4 Persons	HK\$4,288
六位用 For 6 Persons	HK\$6,288
十二位用 For 12 Persons	HK\$12,388

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