

## 鮑魚名菜宴 Abalone Signature Menu

紅燒砂鍋包翅

Braised Whole Shark's Fin in Claypot

或 / Or

蟹肉竹笙燴花膠

Braised Dried Fish Maw with Crab Meat and Bamboo Fungus

養殖吉品鮑鵝掌

Braised Farmed Yoshihama Dried Abalone and Goose Web

鮑魚汁唐生菜膽

Poached Chinese Lettuce with Abalone Sauce

芝士鮮菌焗釀龍蝦(兩位起)

Baked Stuffed Lobster with Cheese and Mushroom (Min. 2 Persons)

或 / Or

古法炸釀花蟹蓋

Deep-fried Stuffed Crab Shell with Crab Meat and Conpoy

阿翁招牌炸子雞

Deep-fried Crispy Chicken

或 / Or

金牌燒乳鴿(兩位起)

Deep-fried Crispy Pigeon (Min. 2 Persons)

瑤柱蔥花炒飯

Fried Rice with Conpoy and Scallion

蛋白生磨杏仁茶

Almond Cream with Egg White

精選美點兩款

Dessert Delights

選用30頭養殖吉品鮑

Choose 30ppk Farmed Abalone

每位 **HK\$980**  
per person

選用25頭養殖吉品鮑

Choose 25ppk Farmed Abalone

每位 **HK\$1,180**  
per person

選用18頭養殖吉品鮑

Choose 18ppk Farmed Abalone

每位 **HK\$1,380**  
per person

兩位起 Minimum 2 Persons



法國國際美食協會會員及認可推介餐廳  
A member of Chaine des Rôtisseurs,  
recognized and recommended restaurant