



中秋慶月臻品宴

Mid-Autumn Festival Deluxe Set Menu

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