



玫瑰

ROSE

價格均以港幣計算及另加一服務費
Prices are in Hong Kong dollars and are subject to a 10% service charge

玫瑰薈萃

Appetiser Trio

金磚白玉 (V)

Deep-fried
Crispy Tofu

和昌炭燒叉燒

Woo Cheong
Premium Barbecued Pork

醬油花甲 (S)

Marinated Clams,
Soy Sauce

富貴牡丹花 (S)

Sautéed Prawn

海味酸辣湯 (S)

Hot and Sour Soup,
Dried Seafood

廿五年新會陳皮蒸豉汁鷹鯪 (S)

Steamed Silver Pomfret,
Xinhui 25 Year-aged Mandarin Peel, Black Bean Sauce

或

清蒸海鮮 (S)

Steamed Live Seafood

魚湯白菜 (S)

Poached Chinese White Cabbage,
Fish Broth

雙囍富貴鴿

Deep-fried Crispy Baby Pigeon,
Tea-smoked Pigeon Egg

富貴蝦乾臘味煲仔飯

Clay Pot Rice, Preserved Meat,
Dried Mantis Shrimp

廚師精選甜品

Dessert
Chef's Recommendation

(S) 海鮮 Seafood (N) 堅果 Nuts (G) 無麩質 Gluten-free (V) 素食 Vegetarian

如有任何特別要求, 食物過敏或食物不耐症, 請通知餐廳接待員。
If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order.



芙蓉

MUTABILIS

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芙蓉薈萃

Appetiser Trio

- 醬油鮮鮑 (S)
Marinated Abalone,
Soy Sauce
- 蔥油鮮蚌 (S)
Marinated Geoduck,
Spring Onion Oil
- 脆皮燒腩仔
Roasted Pork Belly

和昌片皮鴨
Woo Cheong Peking Duck

冬蟲草燉日本鮮響螺 (S)
Double-boiled Fresh Sea Conch Soup,
Cordyceps

雪地藏龍 (S)
Steamed Crab Claw, Egg White

松茸白菜 (V)
Poached Chinese White Cabbage,
Matsutake Mushroom

鳥語茶香
Tea-cured Chicken

和昌炭燒叉燒配一口黃金飯
Woo Cheong Premium Barbecued Pork,
Crispy Fried Pork Lard Rice

廚師精選甜品
Dessert
Chef's Recommendation

(S) 海鮮 Seafood (N) 堅果 Nuts (G) 無麩質 Gluten-free (V) 素食 Vegetarian

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