



# 精選晚市套餐 SET DINNER

每位 港幣 888 兩位起

HK\$888 PER PERSON MINIMUM ORDER FOR 2 **│** 雨

醋香鴛鴦木耳

Fungus with Vinegar Sauce

和昌炭燒叉燒

Woo Cheong Premium Barbecued Pork

金腿魚蓉蓮藕夾

Stuffed Lotus Root with Jinhua Ham and Minced Fish

西施冬蓉花膠羹

Fish Maw Thick Soup with Winter Melon

酸湯星班片

Grouper Fillet with Hot and Sour Soup

鮑汁柚皮扣北海道剌參

Braised Dried Pomelo Peels and Hokkaido Sea Cucumber with Abalone Sauce

鮑魚雞粒海味煨香苗

Braised Rice with Abalone, Diced Chicken and Dried Seafood

菊蓋百越綠豆邊

Sweet Green Bean Soup with Chrysanthemum Bud

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 dietary requirements, food allergy or intolerances, please inform our associates upon placing your order

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



# 精選晚市套餐 SET DINNER

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HK\$1,888 PER PERSON MINIMUM ORDER FOR 2

需提前24小時預訂 Order at least 24 hours in advance 1 1

#### 醋香鴛鴦木耳

Fungus with Vinegar Sauce

#### 金腿魚蓉蓮藕夾

Stuffed Lotus Root with Jinhua Ham and Minced Fish

#### 和昌炭燒叉燒

Woo Cheong Premium Barbecued Pork

### 高湯大鮑翅

Braised Shark's Fin with Broth

### 堂弄品鮑魚燴柚皮

Braised Japanese Yoshihama Abalone with Dried Pomelo Peels

#### 濃湯鮮百合竹笙浸菜苗

Pea Sprout with Lily Bulb, Bamboo Fungus and Supreme Broth

### 蔥燒海參撈上海麵

Shanghai Noodles mixed with Sea Cucumber and Spring Onion

## 原盅燉官燕 (糖水,杏汁另上)

Double-Boiled Bird's Nest (Syrup and Almond Milk on side)

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