



## 八人豐盛宴 Deluxe Set for 8

### 涼菜 COLD DISH

水晶肴肉  
Chilled Pork Belly

巴蜀口水雞 (辣)  
Boiled Chicken in Chilli Sauce (Spicy)

老上海燻比目魚  
Shanghai Style Smoked Halibut

香菇素鵝腐皮卷  
Bean Curd Sheet Roll with Mushroom

### 湯羹 SOUP

砂鍋華亭花膠餛飩雞 (半隻)  
Stewed Chicken Soup with Fish Maw and Wonton in Casserole (Half)

### 主菜 MAIN DISH

招牌酸菜大龍躉 (辣)(例)  
Sea Bass with Pickled Cabbage & Chilli (Spicy) (Regular)

稻成片皮鴨 (一隻)  
Roasted Peking Duck (Whole)

慢煮黑蒜牛肋骨  
Slow Cooked Beef Rib with Black Garlic

### 蔬菜 (選一) VEGETABLE (choose 1)

金華火腿奶油津白  
Braised Chinese Cabbage with Preserved Ham in Cream Sauce

炗炒麻辣花菜 (辣)  
Sauteed Cauliflower in Szechuan Style (Spicy)

### 主食 RICE

瑤柱蛋白炒飯  
Conpoy and Egg White Fried Rice

### 點心 DIM SUM

川揚鮮肉煎鍋貼  
Pan-fried Pork Dumpling (8pcs)

### 甜品 DESSERT

香蕉豆沙鍋餅  
Deep-fried Red Bean Paste Pancake with Banana

**\$2588**

## 二人豐盛宴 Deluxe Set for 2

### 涼菜拼盤 COLD DISH PLATTER

酒糟醉雞  
Drunken Chicken

水晶肴肉  
Chilled Marinated Pork Belly  
香菇素鵝腐皮卷  
Bean Curd Sheet Roll with Mushroom

### 湯羹 SOUP

羊肚菌螺頭燉雞湯  
Stewed Chicken Soup with Conch and Morchella

### 主菜 (選一) MAIN DISH (choose 1)

招牌酸菜鱸魚 (辣)(例)  
Sea Bass with Pickled Cabbage & Chilli (Spicy) (Regular)  
(+\$160 升級酸菜大龍躉)  
+\$160 Upgrade to Giant Grouper with Pickled Cabbage & Chilli (Spicy)

鮑魚黑毛豬紅燒肉  
Braised Abalone and Pork Belly

### 蔬菜 (選一) VEGETABLE (choose 1)

金華火腿奶油津白  
Braised Chinese Cabbage with Preserved Ham in Cream Sauce

### 乾煸四季豆

Dry-fried String Bean with Minced Pork (Mildly Spicy)

### 點心 (選一) DIM SUM (choose 1)

稻成小籠包 (2件)  
Steamed Pork Dumpling (4pcs)

川揚鮮肉煎鍋貼 (2件)  
Pan-fried Pork Dumpling (2pcs)

### 甜品 DESSERT

杏仁豆腐  
Almond Bean Curd

**\$598**



## 四人豐盛宴 Deluxe Set for 4

### 涼菜 (選二) COLD DISH (choose 2)

香菇素鵝腐皮卷

Bean Curd Sheet Roll with Mushroom

水晶肴肉

Chilled Pork Belly

老成都夫妻肺片 (辣)

Assorted Beef Offal in Chilli Sauce (Spicy)

### 湯羹 SOUP

羊肚菌螺頭燉雞湯

Stewed Chicken Soup with Conch and Marchella  
(+\$128 升級為砂鍋華亭花膠餛飩雞 (半隻))

+128 Upgrade to Stewed Chicken Soup with Fish Maw and Wonton in Casserole (Half Chicken)

### 主菜 (選一) MAIN DISHES (choose 1)

水煮牛肉 (辣)(例)

Beef with Peanut Sprout in Hot Chilli Broth (Spicy)(Regular)

招牌酸菜鱸魚 (辣)(例)

Sea Bass with Pickled Cabbage & Chilli (Spicy)(Regular)

### 廚師推介 CHEF'S RECOMMENDATION

乾燒蝦球

Dry-Braised Prawn

鮑魚黑毛豬紅燒肉

Braised Abalone and Pork Belly

### 蔬菜 (選一) VEGETABLE (choose 1)

紫淮山素小炒

Sauteed Assorted Vegetable and Yam

炆炒麻辣花菜 (辣)

Sauteed Cauliflower in Szechuan Style (Spicy)

### 點心 DIMSUM

稻成小籠包

Steamed Pork Dumpling

### 甜品 DESSERT

香蕉豆沙鍋餅

Deep-fried Red Bean Paste Pancake with Banana

**\$1288**



## 六人豐盛宴 Deluxe Set for 6

### 涼菜 COLD DISH

酒糟醉雞

Drunken Chicken

陳醋拌老海蜇頭

Chilled Jellyfish with Aged Vinegar

老成都夫妻肺片 (辣)

Assorted Beef Offal in Chilli Sauce (Spicy)

### 湯羹 SOUP

砂鍋華亭花膠餛飩雞 (半隻)

Stewed Chicken Soup with Fish Maw and Wonton in Casserole (Half)

### 主菜 MAIN DISHES

招牌酸菜鱸魚 (辣)

Sea Bass with Pickled Cabbage and Chilli (Spicy)(Large)

稻成片皮鴨 (半隻)

Roasted Peking Duck (Half)

黃金蝦球配南瓜露筍

Deep-fried Prawn, Pumpkin and Asparagus with Salted Egg Yolk

### 蔬菜 (選一) VEGETABLE (choose 1)

芡實木耳浸菜芯苗

Flowering Chinese Cabbage in Soup with Euryales Semen and Black Fungus

金華火腿奶油津白

Braised Chinese Cabbage with Preserved Ham in Cream Sauce

### 主食 RICE

澳洲和牛炒飯

Australian Wagyu Beef Fried Rice

### 點心 DIMSUM

稻成素餃

Pan-fried Vegetable Dumpling

### 甜品 DESSERT

高力豆沙

Deep-fried Red Bean Donut

**\$1888**