

自選圍桌晚宴

星期一至四晚供應，公眾假期除外

每席 \$1,288 (4位用)

選 2款前菜 + 2款主菜 + 1款蔬菜 + 1款湯羹 + 1款飯麵 + 1款甜品

每席 \$1,888 (6位用)

選 2款前菜 + 3款主菜 + 2款蔬菜 + 1款湯羹 + 1款飯麵 + 1款甜品

前菜

脆皮豆腐粒
糖脆柚皮
麻香海蜇頭
子薑糖心皮蛋
三色燻素鵝
麻香鳳尾蝦多士

主菜

椒鹽鮮魷
油泡龍躉球
金沙麥皮黃金蝦
蟹肉大良炒鮮奶
咸魚蒸豚肉餅
冰梅京燒骨
拔絲鳳梨咕嚕肉
脆蒜燒汁安格斯封門柳粒
麻香脆皮牛腩
金牌校友脆皮雞 (半隻)

蔬菜

蒜蓉時蔬
薑汁黃糖炒芥蘭
素珍紅燒豆腐煲
大澳啫啫唐生菜
原個羊肚菌蔬菜炒南瓜
蝦乾粉絲雜菜煲

湯羹

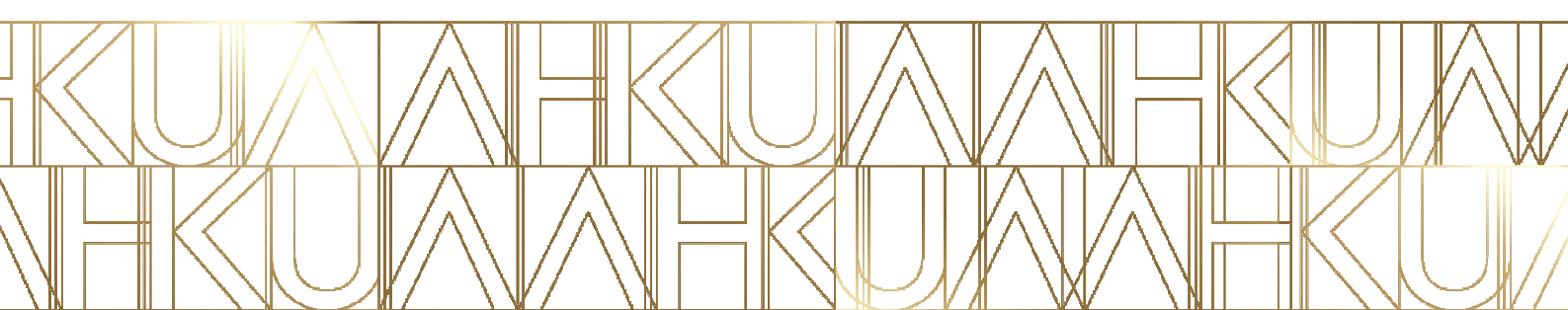
精選例湯
濃湯花膠雞絲羹
五指毛桃燉鮮淮山栗子百合
養生湯
金銀杏汁燉白肺湯

飯麵

松露蛋白炒飯
楊州窩麵
雜菌乾燒伊麵
燒汁鰻魚炒飯
濃湯海鮮脆米泡飯
太極鴛鴦飯

甜品

香滑芝麻糊
蛋白杏仁茶
銀杏燉湘蓮
特式雪糕



Dinner Set Menu

Mon to Thu Dinner only, except public holidays

CHOOSE 2 Appetizer + 2 Main Course + 1 Vegetables + 1 Soup + 1 Rice or Noodle + 1 Dessert

\$1,288 (for 4 persons)

CHOOSE 2 Appetizer + 3 Main Course + 2 Vegetables + 1 Soup + 1 Rice or Noodle + 1 Dessert

\$1,888 (for 6 persons)

<u>Appetizer</u>	<u>Main Dish</u>	<u>Vegetable</u>
Crispy Tofu Cubes	Deep-fried Squid with Salt & Pepper	Stir-fried Vegetables with Garlic
-	-	-
Candied Crispy Pomelo Peel	Wok-fried Coral Garoupa Fillet	Stir-fried Kale with Ginger & Brown Sugar
-	-	-
Jelly Fish Head with Mala Sauce	Crispy Prawns with Cereal & Salted Egg Yolk	Braised Tofu Pot with Vegetables in Pot
-	-	-
Pickled Ginger & Century Egg	Shunde Style Stir-fried Egg White & Milk with Crab Meat	Sizzling Chinese Lettuce with Tai-O Shrimp Paste
-	-	-
Smoked Bean Curd Sheet Rolls Stuffed with Vegetables	Steamed Minced Pork Patty with Salted Fish	Assorted Mushroom & Vegetables in Pumpkin Pot
-	-	-
Deep-fried Prawn on Toast	Wok-fried Pork Ribs in Plum Sauce & Tangerine Peel	Dried Shrimp with Vermicelli & Vegetables in Pot
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	Sweet & Sour Pork with Pineapple Strips	
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	Angus Steak Cubes with Sliced Garlic in Brown Sauce	
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	Crispy-Skinned Beef Brisket with Sesame Sauce	
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	Signature Roasted Chicken in Cantonese Style (Half)	
<u>Soup</u>	<u>Rice or Noodle</u>	<u>Dessert</u>
Soup of the Day	Egg White Fried Rice with Truffle	Black Sesame Soup
-	-	-
Shredded Fish Maw & Chicken Supreme Thick Soup	Braised E-fu Noodles Soup in Pot	Almond Soup with Egg White
-	-	-
Hairy Fig , Fresh Chinese Yam, Chestnut, Lily Bulb Nourishing Soup	Braised E-Fu Noodles with Mushrooms	Double-boiled Ginkgo Nut & Lotus Seed Sweet Soup
-	-	-
Double-Boiled Almond Soup with Pig's Lung	Fried Rice with Eel in Brown Sauce	Homemade Ice Cream
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	Crispy Rice with Seafood in Supreme Broth	
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	Classic Tai Chi Yin-Yang Rice	

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