

6人自選圍桌晚宴

星期一至四晚供應, 公眾假期除外

每席 \$1,288 (6位用)

選 1款前菜 + 4款主菜 + 2款蔬菜 + 1款湯羹 + 1款飯麵 + 1款甜品

前菜

麻香海蜇頭
話梅車厘茄
子薑糖心皮蛋
糖脆柚皮
三色燻素鵝
麻香鳳尾蝦多士(+\$38)

主菜

冰梅京燒骨(例)
拔絲鳳梨咕嚕肉(例)
蒜片燒汁安格斯封門柳粒 (例)
椒鹽鮮魷 (例)
口水雞 (+\$28/半隻)
麻香脆皮牛腩 (+\$58/例)
金沙麥皮黃金蝦 (+\$58/例)
蒜蓉粉絲蒸東星班頭腩(+\$158/例)
翡翠炒東星班球 (+\$158/例)

蔬菜

蒜蓉時蔬(例)
薑汁黃糖炒芥蘭(例)
素珍紅燒豆腐煲(例)
大澳啫啫唐生菜(例)
蝦乾粉絲雜菜煲(+\$28/例)
原個羊肚菌蔬菜炒南瓜(+\$38/例)

湯羹

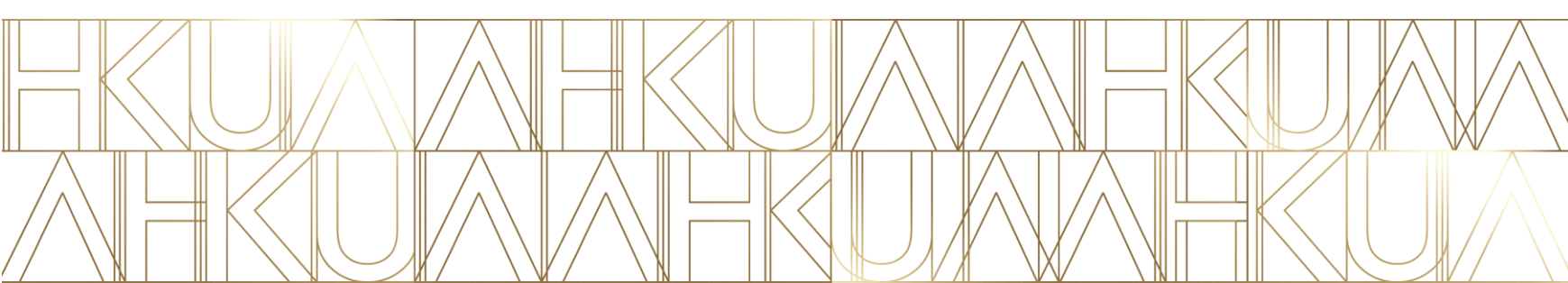
精選例湯
濃湯花膠雞絲羹 (+\$60)
五指毛桃燉鮮淮山栗子百合
養生湯(+\$60)
金銀杏汁燉白肺湯(+\$80)

飯麵

松露蛋白炒飯(例)
雜菌干燒伊麵(例)
西炒飯(例)
桂花炒新竹米粉(例)
濃湯海鮮脆米泡飯(+\$30/例)
太極鴛鴦飯(+\$50例)

甜品

香脆牛奶卷
薑汁棗皇糕
香滑芝麻糊
蛋白杏仁茶
銀杏燉湘蓮



Dinner Set Menu for 6

Mon to Thu Dinner only, except public holidays

CHOOSE 1 Appetizer + 4 Main Course + 2 Vegetables + 1 Soup + 1 Rice or Noodle + 1 Dessert

\$1,288 (for 6 persons)

Appetizer

Jelly Fish Head with Mala Sauce
-
Preserved Plum Cherry Tomatoes
-
Pickled Ginger and Century Egg
-
Candied Crispy Pomelo Peel
-
Smoked Bean Curd Sheet Rolls
Stuffed with Vegetables
-
Deep Fried Prawn on Toast
(+\$38)

Main Dish

Wok-Fried Pork Ribs in Plum Sauce &
Tangerine Peel (Regular)
-
Sweet & Sour Pork with
Pineapple Strips (Regular)
-
Angus Steak Cubes with Sliced Garlic
in Brown Sauce (Regular)
-
Mouth-watering Chicken (+\$28, Half)
-
Crispy-Skinned Beef Brisket (+\$58, Regular)
-
Crispy Prawns with Cereal
& Salted Egg Yolk (+\$58, Regular)
-
Steamed Coral Grouper Fillet with Garlic &
Vermicelli (+\$158, Regular)
-
Wok-Fried Coral Garoupa Fillet with
Vegetables (+\$158, Regular)

Vegetable

Stir-Fried Vegetable with Garlic (Regular)
-
Stir-Fried Chinese Broccoli with Ginger and
Yellow Sugar (Regular)
-
Braised Tofu Pot with Vegetable (Regular)
-
Sizzling Chinese Lettuce
with Tai-O Shrimp Paste (Regular)
-
Clay Pot Mixed Vegetables with Dried
Shrimp and Vermicelli (+\$28, Regular)
-
Assorted Mushrooms & Vegetables in
Pumpkin Pot (+\$38, Regular)

Soup

Soup of the Day
-
Shredded Fish Maw & Chicken
Supreme Thick Soup (+\$60)
-
Hairy Fig , Fresh Chinese Yam,
Chestnut, Lily Bulb Nourishing Soup (+60)
-
Double-Boiled Almond Soup
with Pig's Lung (+\$80)

Rice or Noodle

Egg White Fried Rice with Truffle (Regular)
-
Braised E-fu Noodles
with Assorted Mushrooms (Regular)
-
Western Style Fried Rice (Regular)
-
Stir-Fried Rice Vermicelli
with Scrambled Eggs (Regular)
-
Crispy Rice with Seafood
in Supreme Broth (+\$30, Regular)
-
Classic Tai Chi Yin-Yang Rice (+\$50, Regular)

Dessert

Crispy Milk Roll
-
Steamed Ginger and Red Dates Pudding
-
Black Sesame Soup
-
Almond Soup with Egg White
-
Double-Boiled Ginkgo Nut
& Lotus Seed Sweet Soup

8人自選圍桌晚宴

星期一至四晚供應, 公眾假期除外

每席 \$1,888 (8位用)

選 2款前菜 + 4款主菜 + 2款蔬菜 + 1款湯羹 + 1款飯麵 + 1款甜品

前菜

陳醋青瓜雲耳
麻香海蜇頭
話梅車厘茄
子薑糖心皮蛋
三色燻素鵝
糖脆柚皮
麻香鳳尾蝦多士(+52)

主菜

冰梅京燒骨(中)
拔絲鳳梨咕嚕肉(中)
蒜片燒汁安格斯封門柳粒(中)
椒鹽鮮魷(中)
蜜桃生炒骨(中)
口水雞(半隻)
麻香脆皮牛腩(+80/中)
金沙麥皮黃金蝦(+80/中)
XO醬炒蝦球(+80/中)
蒜蓉粉絲蒸東星班頭腩(+238/中)
翡翠炒東星班球(+238/中)

蔬菜

蒜蓉時蔬(中)
薑汁黃糖炒芥蘭(中)
素珍紅燒豆腐煲(中)
大澳啫啫唐生菜(中)
蕃茄炒蛋(中)
原個羊肚菌蔬菜炒南瓜(+38/例)
蝦乾粉絲雜菜煲(+40/中)

湯羹

精選例湯
翡翠蛋白海鮮羹 (+\$80)
濃湯花膠雞絲羹 (+\$80)
五指毛桃燉鮮淮山栗子百合
養生湯(+80)
金銀杏汁燉白肺湯(+100)

飯麵

松露蛋白炒飯(中)
雜菌干燒伊麵(中)
桂花炒新竹米粉(中)
西炒飯(中)
燒汁鰻魚炒飯 (+\$45/中)
濃湯海鮮脆米泡飯(+45/中)
太極鴛鴦飯(+45/中)

甜品

香脆牛奶卷
薑汁棗皇糕
香滑芝麻糊
蛋白杏仁茶
銀杏燉湘蓮



Dinner Set Menu for 8

Mon to Thu Dinner only, except public holidays

CHOOSE 2 Appetizer + 4 Main Course + 2 Vegetables + 1 Soup + 1 Rice or Noodle + 1 Dessert

\$1,888 (for 8 persons)

Appetizer

Marinated Cucumber with Black Fungus
-
Jelly Fish Head with Mala Sauce
-
Preserved Plum Cherry Tomatoes
-
Pickled Ginger and Century Egg
-
Smoked Bean Curd Sheet Rolls
Stuffed with Vegetables
-
Candied Crispy Pomelo Peel
-
Deep Fried Prawn on Toast
(+\$52)

Main Dish

Wok-fried Pork Ribs in Plum Sauce & Tangerine
Peel (Medium)
-
Sweet & Sour Pork with
Pineapple Strips (Medium)
-
Angus Steak Cubes with Sliced Garlic
in Brown Sauce (Medium)
-
Sweet and Sour Pork Ribs with Peach (Medium)
-
Mouth-watering Chicken (Half)
-
Crispy-Skinned Beef Brisket (+\$80, Medium)
-
Crispy Prawns with Cereal
& Salted Egg Yolk (+\$80, Medium)
-
Stir-Fried Prawns with X.O. Sauce
(+\$80, Medium)
-
Steamed Coral Grouper Fillet with Garlic &
Vermicelli (+\$238, Medium)
-
Wok-Fried Coral Garoupa Fillet with
Vegetables (+\$238, Medium)

Vegetable

Stir-Fried Vegetable with Garlic (Medium)
-
Stir-Fried Chinese Broccoli with Ginger and
Yellow Sugar (Medium)
-
Braised Tofu Pot with Vegetables (Medium)
-
Sizzling Chinese Lettuce with Tai-O Shrimp
Paste (Medium)
-
Tomato Fried Eggs (Medium)
-
Assorted Mushrooms & Vegetables
in Pumpkin Pot (+\$38, Regular)
-
Clay Pot Mixed Vegetables with Dried
Shrimp and Vermicelli (+\$40, Medium)

Soup

Soup of the Day
-
Egg White & Seafood Soup with Vegetable
(+\$80)
-
Shredded Fish Maw & Chicken
Supreme Thick Soup (+\$80)
-
Hairy Fig , Fresh Chinese Yam,
Chestnut, Lily Bulb Nourishing Soup (+\$80)
-
Double-Boiled Almond Soup
with Pig's Lung (+\$100)

Rice or Noodle

Egg White Fried Rice with Truffle (Medium)
-
Braised E-fu Noodles
with Assorted Mushrooms (Medium)
-
Stir-Fried Rice Vermicelli
with Scrambled Eggs (Medium)
-
Western Style Fried Rice (Medium)
-
Fried Rice with Japanese Eel (+\$45, Medium)
-
Crispy Rice with Seafood
in Supreme Broth (+\$45, Medium)
-
Classic Tai Chi Yin-Yang Rice (+\$45, Medium)

Dessert

Crispy Milk Roll
-
Steamed Ginger and Red Dates Pudding
-
Black Sesame Soup
-
Almond Soup with Egg White
-
Double-Boiled Ginkgo Nut
& Lotus Seed Sweet Soup

12人自選圍桌晚宴

星期一至四晚供應, 公眾假期除外

每席 \$2,888 (12位用)

選 2款前菜 + 4款主菜 + 2款蔬菜 + 1款湯羹 + 2款飯麵 + 1款甜品

前菜

陳醋青瓜雲耳
麻香海蜇頭
話梅車厘茄
子薑糖心皮蛋
三色燻素鵝
糖脆柚皮
脆皮豆腐粒
麻香鳳尾蝦多士(+ \$80)

主菜

冰梅京燒骨(大)
拔絲鳳梨咕嚕肉(大)
土魷蒸豚肉餅(大)
蒜片燒汁安格斯封門柳粒(大)
椒鹽鮮魷(大)
蜜桃生炒骨(大)
口水雞(1隻)
鹽水鴨(1隻)
蒜香一字骨(+ \$110/大)
麻香脆皮牛腩(+ \$110/大)
金沙麥皮黃金蝦(+ \$110/大)
XO醬炒蝦球(+ \$110/大)
琥珀蝦球帶子(+ \$138/大)
蒜蓉粉絲蒸東星班頭腩(+ \$300/大)
翡翠炒東星班球(+ \$300/大)

蔬菜

蒜蓉時蔬(大)
薑汁黃糖炒芥蘭(大)
素珍紅燒豆腐煲(大)
大澳啫啫唐生菜(大)
蕃茄炒蛋(大)
豉汁蒸豆腐(大)
原個羊肚菌蔬菜炒南瓜(+ \$38/例)
蝦乾粉絲雜菜煲(+ \$50/大)

湯羹

精選例湯
翡翠蛋白海鮮羹(+ \$80)
濃湯花膠雞絲羹(+ \$80)
五指毛桃燉鮮淮山
栗子百合養生湯(+ \$80)
韭黃瑤柱羹(+ \$100)
金銀杏汁燉白肺湯(+ \$100)

飯麵

松露蛋白炒飯(大)
楊州鍋伊(大)
雜菌干燒伊麵(大)
桂花炒新竹米粉(大)
西炒飯(大)
燒汁鰻魚炒飯(+ \$60/大)
濃湯海鮮脆米泡飯(+ \$60/大)
太極鴛鴦飯(+ \$100/大)
XO醬手切椰菜花炒飯(+ \$100/大)

甜品

香脆牛奶卷
薑汁棗皇糕
香滑芝麻糊
蛋白杏仁茶
銀杏燉湘蓮

Dinner Set Menu for 12

Mon to Thu Dinner only, except public holidays

CHOOSE 2 Appetizer + 4 Main Course + 2 Vegetables + 1 Soup + 2 Rice or Noodle + 1 Dessert

\$2,888 (for 12 persons)

Appetizer

Marinated Cucumber with Black Fungus
-
Jelly Fish Head with Mala Sauce
-
Preserved Plum Cherry Tomatoes
-
Pickled Ginger and Century Egg
-
Smoked Bean Curd Sheet Rolls
Stuffed with Vegetables
-
Candied Crispy Pomelo Peel
-
Crispy Tofu Cubes
-
Deep Fried Prawn on Toast
(+\$80)

Main Dish

Wok-fried Pork Ribs in Plum Sauce
& Tangerine Peel (Large)
-
Sweet & Sour Pork with Pineapple Strips (Large)
-
Steamed Pork Patty with Dried Squid (Large)
-
Angus Steak Cubes with Sliced Garlic
in Brown Sauce (Large)
-
Deep-Fried Squid with Salt & Pepper (Large)
-
Sweet and Sour Pork Ribs with Peach (Large)
-
Mouth-watering Chicken (Whole)
-
Marinated Duck (Whole)
-
Spared Pork Ribs with Crispy Garlic (+\$110, Large)
-
Crispy-Skinned Beef Brisket (+\$110, Large)
-
Crispy Prawns with Cereal
& Salted Egg Yolk (+\$110, Large)
-
Stir-Fried Prawns with X.O. Sauce
(+\$110, Large)
-
Walnut Fried Prawn and Scallop with Mayo Sauce
(+\$138, Large)
-
Steamed Coral Grouper Fillet with Garlic &
Vermicelli (+\$300, Large)
-
Wok-Fried Coral Garoupa Fillet with Vegetables
(+\$300, Large)

Vegetable

Stir-Fried Vegetable with Garlic (Large)
-
Stir-Fried Chinese Broccoli with Ginger and
Yellow Sugar (Large)
-
Braised Tofu Pot with Vegetables (Large)
-
Sizzling Chinese Lettuce with Tai-O Shrimp
Paste (Large)
-
Tomato Fried Eggs (Large)
-
Steamed Tofu with Black Bean Sauce (Large)
-
Assorted Mushrooms & Vegetables
in Pumpkin Pot (+\$38, Regular)
-
Clay Pot Mixed Vegetables with Dried
Shrimp and Vermicelli (+\$50, Large)

Soup

Soup of the Day
-
Egg White & Seafood Soup with Vegetable
(+\$80)
-
Shredded Fish Maw & Chicken
Supreme Thick Soup (+\$80)
-
Hairy Fig , Fresh Chinese Yam,
Chestnut, Lily Bulb Nourishing Soup (+\$80)
-
Conpoy and chive Soup (+\$100)
-
Double-Boiled Almond Soup
with Pig's Lung (+\$100)

Rice or Noodle

Egg White Fried Rice with Truffle (Large)
-
E-fu Noodle in Supreme Broth (Large)
-
Braised E-fu Noodles
with Assorted Mushrooms (Large)
-
Stir-Fried Rice Vermicelli
with Scrambled Eggs (Large)
-
Western Style Fried Rice (Large)
-
Fried Rice with Japanese Eel (+\$60, Large)
-
Crispy Rice with Seafood
in Supreme Broth (+\$60, Large)
-
Classic Tai Chi Yin-Yang Rice (+\$100, Large)
-
Fried Cauliflower Rice
with XO Sauce (+\$100, Large)

Dessert

Crispy Milk Roll
-
Steamed Ginger and Red Dates Pudding
-
Black Sesame Soup
-
Almond Soup with Egg White
-
Double-Boiled Ginkgo Nut
& Lotus Seed Sweet Soup

10% levy applies.