









點擊下列方格查閱相關餐牌 点击下列方格查阅相关餐牌 CLICK THE BOXES BELOW TO VIEW SPECIFIC MENU





湘,川,滬 Hunan, Sichuan, Shanghai

相川滬家庭晚市套餐 Hunan, Sichuan, Shanghai Family Dinner Set

> 兒童套餐 Kids' Menu

晚市餐單 DINNER MENU 星期六、日及公眾假期 SATURDAY, SUNDAY & PUBLIC HOLIDAY

> 午市套餐 LUNCH SET

自家製點心 House-made Dim Sum

午市餐單 LUNCH MENU 飲品
BEVERAGE
MENU

優惠指定套餐 DESIGNATED MENU FOR OFFERS



湘,川,滬 Hunan, Sichuan, Shanghai



2025年7月3日至9月27日期間供應 AVAILABLE FROM JULY 3 TO SEPTEMBER 27, 2025

烤椒皮蛋豆腐凍 Chilled Tofu with Century Egg and Roasted Gi	\$ 128 REEN PEPPER	
E PN W SS 四喜烤麩 BRAISED GLUTEN WITH CORDYCEPS FLOWERS, BAMBOO	\$ 168 Shoot and Peanuts	
PN SF W 酸菜龍蔥球 BRAISED GAROUPA FILLETS WITH PICKLED VEGETABLE E SF W SS	\$ 398 IN Broth	
紅袍辣子雞 Wok-fried Spicy Chicken Cube E PN SF W SS	\$ 268	
相西外婆菜 Wok-fried Spicy Minced Pork with Preserved Ve	\$ 248 GETABLES	
鮮鮑辣椒小炒肉 Wok-fried Spicy Abalone and Pork Belly SF W	\$ 308	
家常紅燒肉 Braised Pork Belly with Quail Eggs E SF W	\$ 288	
川味水煮牛小排 BRAISED BEEF SHORT RIBS IN SICHUAN SPICY BROTH PN SF W SS	\$ 328	
濃湯雞絲煨麵 Shredded Chicken Noodle in Broth	\$ 218	





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HALAL MENU IS AVAILABLE UPON REQUEST, REQUIRES 35-40 MINUTES OF PREPARATION TIME. PLEASE CONTACT OUR CAST MEMBER FOR ASSISTANCE. 價目均為港幣及另加一服務費 PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE

D=乳製品 DAIRY • E=蛋類 EGG • PN=花生果仁類 PEANUTS & NUTS SF=貝殼類 SHELLFISH • W=小麥類 WHEAT • GF=無麩質 GLUTEN FREE • SS=芝麻 SESAME



湘川滬家庭晚市套餐 Hunan, Sichuan, Shanghai Family Dinner Set



2025年7月3日至9月27日期間供應 AVAILABLE FROM JULY 3 TO SEPTEMBER 27, 2025

雲龍軒迎賓前菜 DRAGON WIND WELCOME APPETIZER

烤椒皮蛋豆腐,涼拌麻辣雞絲粉皮

CHILLED TOFU WITH CENTURY EGG AND ROASTED GREEN PEPPER CHILLED SHREDDED CHICKEN WITH MUNG BEAN NOODLES IN SPICY SAUCE

E | PN | SS

E | SF | W | SS

湯 SOUP

中式季節湯水

SOUP OF THE SEASON

GF

菜 MAIN DISH

酸菜龍躉球

Braised Garoupa Fillets WITH PICKLED VEGETABLE IN BROTH

E | SF | W | SS

或 OR

川味水煮牛小排 Braised Beef Short Ribs IN SICHUAN SPICY BROTH

PN | SF | W | SS

紅袍辣子雞

Wok-fried Spicy Chicken Cube

E | PN | SF | W | SS

家常紅燒肉

Braised Pork Belly with Quail Eggs

E | SF | W

清炒上海青江菜

Wok-fried Shanghai Cabbage

SF | W

主食 MAIN DISH

砵仔蒸飯

STEAMED RICE IN CASSEROLE

SF | W

精美甜點 DESSERT

酒釀芝麻湯圓

SESAME GLUTINOUS DUMPLINGS IN WINE SOUP

D | W | SS

\$1388 (四位用 For 4 Guests)

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11 歲或以下之兒童套餐 FOR KIDS AGED 11 OR BELOW

涼拌雞絲粉皮 CHILLED SHREDDED CHICKEN WITH MUNG BEAN NOODLES

(蛋白質、鈣質 | PROTEIN, CALCIUM)

E | SF | W | SS

南瓜粟米羹

SWEET CORN AND PUMPKIN SOUP

E | GF

菠蘿咕嚕蝦球

SWEET AND SOUR PRAWNS WITH PINEAPPLE

(蛋白質・胡蘿蔔素 | PROTEIN, CAROTENE) (碳水化合物・蛋白質 | CARBOHYDRATE, PROTEIN)

E | SF | W

米奇小米菜飯

STEAMED VEGETABLES RICE WITH MILLET IN MICKEY SHAPE

(膳食纖維・蛋白質 DIETARY FIBER, PROTEIN)

GF

甜粟米布甸

CORN PUDDING

D | GF

配鮮奶 FRESH MILK

每位 \$168 PER GUEST



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馳名香烤北京片皮鴨 ROASTED BEIJING DUCK





我們嚴選上乘北京嫩鴨,在養殖過程中完全使用植物飼料,經傳統方式生 產而成,肉質細嫩,皮脂豐厚,味道清香。掛爐烤鴨以明火烤製,肥而不 膩,肉汁豐盈,配以醬汁和佐料,令人回味無窮。

Our premium roasted Beijing duck is crafted from only the finest, high-quality ducks. Raised on a plant-based diet and prepared with traditional techniques, our duck is TENDER AND BURSTING WITH FLAVOR. ROASTED OVER AN OPEN FLAME, IT DELIVERS A RICH TASTE WITHOUT ANY GREASINESS. EACH PERFECTLY SLICED PIECE, COMPLEMENTED BY OUR SAUCE AND CONDIMENTS, IS A TRULY DELIGHTFUL EXPERIENCE.

馳名香烤北京片皮鴨

ROASTED BEIJING DUCK

SERVED WITH STEAMED PANCAKES AND CONDIMENTS

PN | W

二食另加 For 2ND Course Beijing Duck

\$ 180

全隻 WHOLE \$ 548

D PN W SS 沙参冬菇燜 Braised Shiitake Mushroom in Satay Sauce

PN W 港式咖喱 CURRY IN HONG KONG STYLE

PN W 薑母椒鹽 Pepper and Salt with Deep-fried Ginger

E | SF | W 薑蔥石窩 Wok-fried Ginger and Spring Onion in Casserole

**香烤片皮鴨即叫即燒,製作需時 ROASTED BEIJING DUCK IS MADE-TO-ORDER, PREPARATION TIME IS REQUIRED.

**每日限量供應,只供堂食 DAILY LIMITED SUPPLY, FOR DINE-IN ONLY

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雲龍軒招牌菜 Dragon Wind Signature Dishes





「世味」草本老人燉湯(四至六位用)

\$ 398

Double-Boiled 20-Delights Soup (for 4-6 guests)

乾海底椰,夏威夷果仁,甘筍,姬松茸,雪耳,蟲草花,椰子,乾羊肚菌,腰果 杞子,圓肉,蘋果,青蘋果,薏米,紅棗,合桃,雪蓮子,桃膠,栗子,淮山 DRIED SEA COCONUT, MACADAMIA NUT, CARROT, AGARICUS BLAZEI, SNOW FUNGUS, CORDYCEPS FLOWER COCONUT, DRIED MOREL MUSHROOM, CASHEW NUT, WOLFBERRY, DRIED LONGAN, APPLE, GREEN APPLE, BARLEY RED DATES, WALNUT, HONEY LOCUST SEED, PEACH RESIN, CHESTNUT, CHINESE YAM

**只供堂食 FOR DINE-IN ONLY

PN | GF

五汗滷水拼盤 \$ 318

FIVE ELEMENTS PLATTER

滷豆腐,滷水鵝,滷水墨魚,滷水金錢展,香辣醬油滷鴨舌 BEAN CURD, GOOSE, CUTTLEFISH, BEEF SHIN, SPICY MARINATED DUCK TONGUES

W

紅油陳醋海蜇頭 \$ 198

CHILLED JELLYFISH WITH AGED VINEGAR AND SPICY SAUCE

SF | W

龍鰕麻婆豆腐 \$ 388

Lobster Fillets Mapo Tofu

SF | W

冰梅欖角骨 \$ 228

Spare Ribs with Plum Sauce

SF | W

糖醋咕嚕豆腐 \$ 188

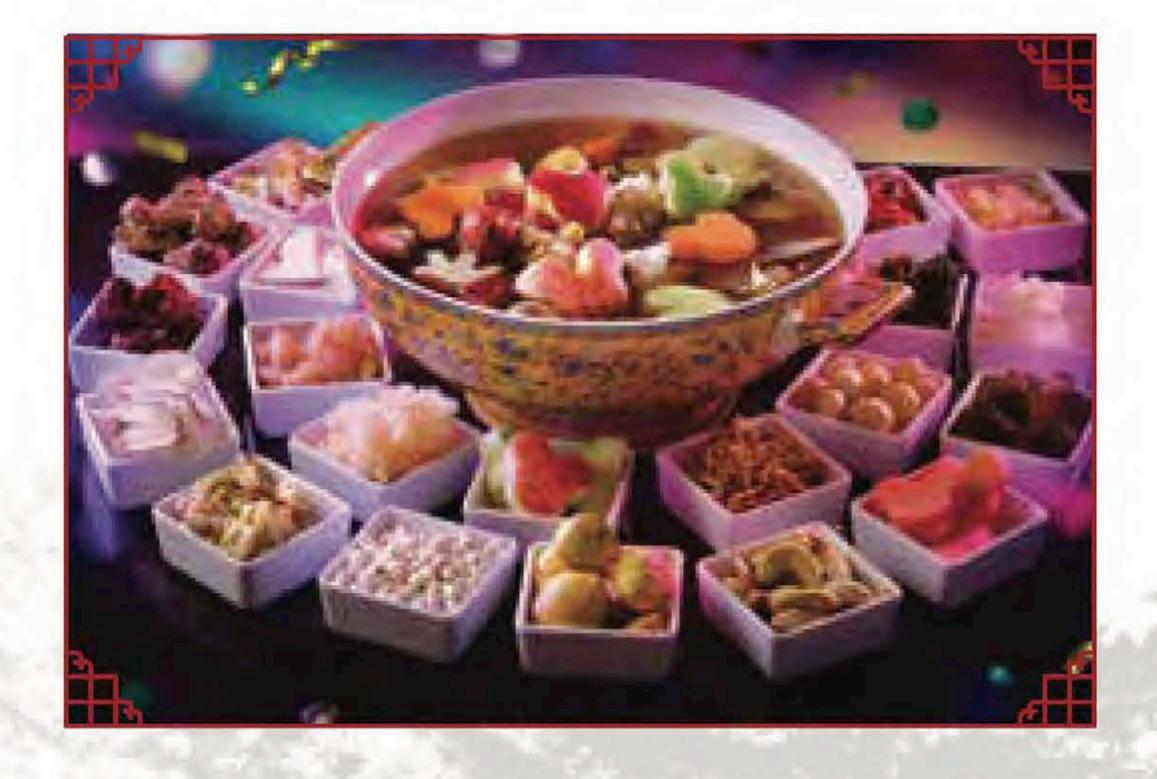
SWEET AND SOUR BEAN CURD

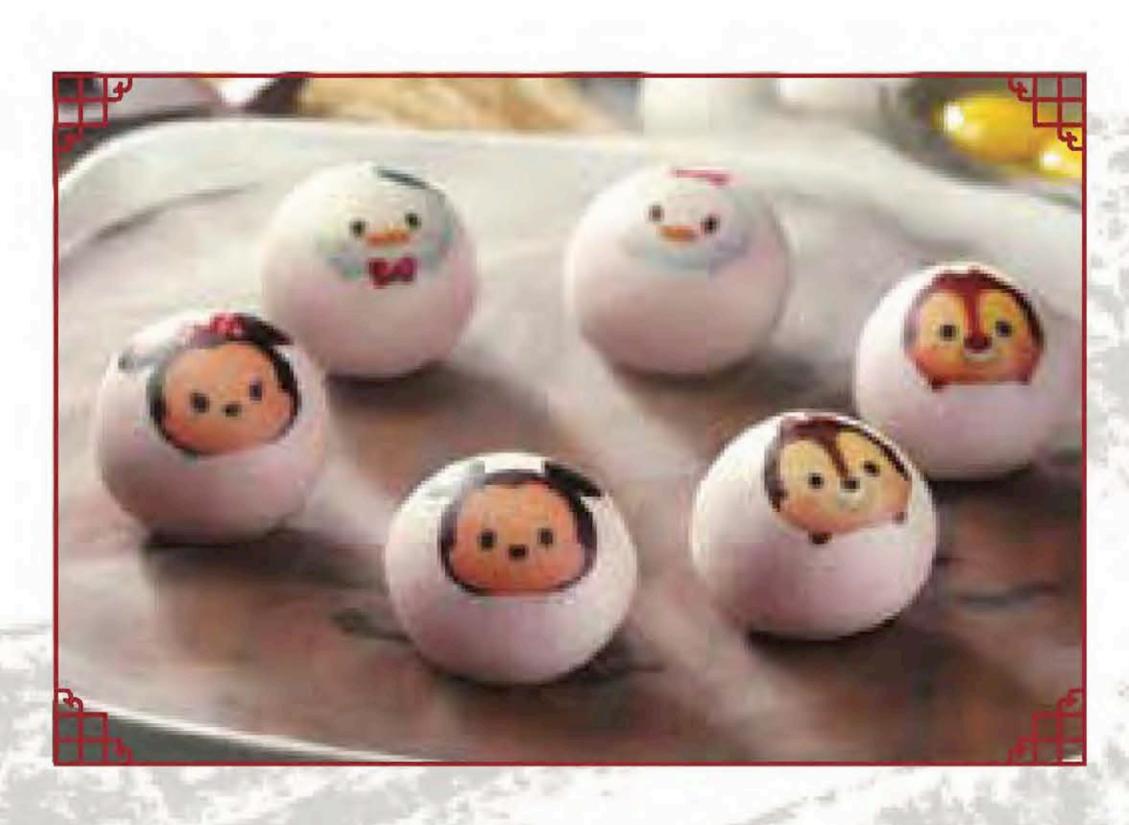
GF

迪士尼朋友奶皇包(六件) \$ 188

DISNEY FRIEND'S CUSTARD BUN (6 PCS)

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秦某類 VEGETARIAN

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自家製點心 House-made Dim Sum



龍	碧緑帯子小籠包 (三件) SCALLOP SIU LUNG BAO (3 PCS) SF W	\$ 88	
	黑松露野菌包 (三件) STEAMED BLACK TRUFFLE AND MUSHROOM BUN (3 PCS) W	\$ 88	
	生煎鮮蝦海膽醬鍋貼 (六件) PAN-FRIED SHRIMP AND SEA URCHIN PASTE DUMPLING (6 PCS) SF W	\$ 88	
	蒜香鮮蝦春卷 (三件) GARLIC SHRIMP SPRING ROLL (3 PCS) SF W	\$ 88	
龍	奶皇菠蘿包 (四件) PINEAPPLE CUSTARD BUN (4 PCS) D E W	\$ 55	
	香芒雪梅娘 (四件) MANGO GLUTINOUS RICE DUMPLING (4 PCS) D GF	\$ 55	
	棉花白兔仔 (六件) RABBIT MARSHMALLOW (6 PCS) E GF	\$ 55	
	相蓮陳皮紅豆沙 (每位) RED BEAN SOUP WITH AGED MANDARIN PEEL AND LOTUS SEED (PER GUEST) GF	\$ 55	
	雪燕楊枝甘露 (每位) MANGO SAGO WITH POMELO AND GUM TRAGACANTH (PER GUEST) D GF	\$ 55	
	煬迷尔蛋撻仔 (四件) BAKED HONG KONG STYLE EGG TART (4 PCS)	\$ 55	

素菜類 VEGETARIAN

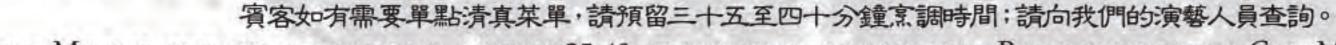
 $D \mid E \mid W$

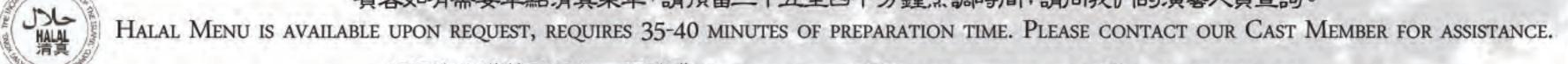


窟師推介 SIGNATURE DISHES

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自家製點心 House-made Dim Sum



"雲"甜品拼盤(二至四位用)

\$ 168

Dessert Platter - Wind (for 2-4 guests)

DEW

焗迷你蛋撻仔(兩件),奶皇菠蘿包(兩件)

BAKED HONG KONG STYLE EGG TART (2 PCs), PINEAPPLE CUSTARD BUN (2 PCs)

GF

棉花白兔仔(兩件)

RABBIT MARSHMALLOW (2 PCs)

D | GF

雪燕楊枝甘露(兩杯),香芒雪梅娘(兩件)

MANGO GLUTINOUS RICE DUMPLING (2 PCs)

MANGO SAGO WITH POMELO AND GUM TRAGACANTH (2 PCS)

甜粟米布甸 (每位)

\$ 68

CORN PUDDING (PER GUEST)

**只供堂食 | FOR DINE-IN ONLY

D | GF

生日快樂布甸 (每位)

\$ 55

BIRTHDAY PUDDING (PER GUEST)

桃蓉,牛奶,白朱古力

PEACH PUREE, MILK, WHITE CHOCOLATE DOME

D | GF

木桶豆腐花 (兩位用)

\$ 55

SWEETENED BEAN CURD CUSTARD IN WOODEN BUCKET (FOR 2 GUESTS)

**只供堂食 FOR DINE-IN ONLY

GF

川貝燉雙果 (每位)

\$ 55

Double-Boiled Chuanbei with Seasonal Fruits (per guest)

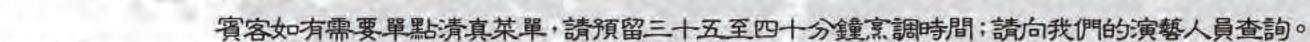
PN | GF





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頭盤及冷菜

APPETIZERS



	五香滷水鵝 MARINATED GOOSE	\$ 198	3
	\mathbf{W}		
	五香滷水金錢展 Marinated Beef Shin	\$ 148	3
	\mathbf{W}		
	五香滷水墨魚片 Marinated Cuttlefish	\$ 138	3
	\mathbf{W}		
	香辣醬油滷鴨舌 SPICY MARINATED DUCK TONGUES	\$ 138	3
	\mathbf{W}		
	涼拌麻辣雞絲粉皮 CHILLED SHREDDED CHICKEN WITH MUNG BEAN NOODLE IN SPICY SAUCE E SF W SS	\$ 98	}
電	柚子醋小黄瓜 CHILLED CUCUMBERS WITH YUZU VINEGAR	\$ 88	}

明爐燒烤 BARBECUE SPECIALTIES



\$ 368

龍乳豬燒味拼盤

SUCKLING PIG AND BARBECUE PLATTER

明爐燒乳豬 ROASTED SUCKLING PIG

E | PN | W

麥汁叉燒 HONEY-GLAZED BARBECUE PORK

PN | SF | GF

瑶柱清遠香妃雞 POACHED QINGYUAN CHICKEN IN CONPOY SAUCE

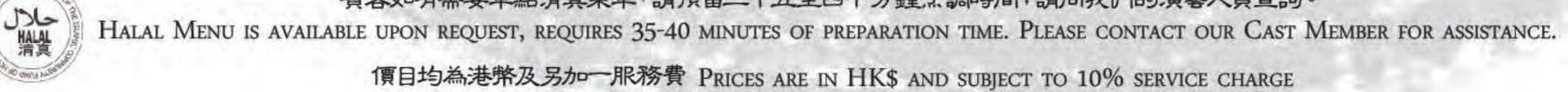
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明爐燒烤 BARBECUE SPECIALTIES



即燒明爐乳豬	全隻 WHOLE	\$1688
Roasted Suckling Pig	半隻 HALF	\$ 888
PN W	1列牌 STANDARD	\$ 468
瑶柱清遠香妃雞	例牌 STANDARD	\$ 198
Poached Qingyuan Chicken in Conpoy Sauce PN SF GF		
梅子醬燒鴨 ROASTED DUCK WITH SOUR PLUM SAUCE PN W	7列牌 STANDARD	\$ 198
審汁叉燒 Honey-glazed Barbecue Pork	7列牌 STANDARD	\$ 168
E PN W		

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GF

湯 羹 類 (每位) SOUPS (PER GUEST)

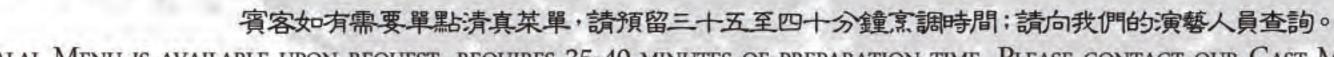


\$ 168
\$ 138
\$ 128
\$ 108
\$ 108
\$ 88

廚師推介 SIGNATURE DISHES

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海鮮類 SEAFOOD



蘆筍百合炒龍躉球

\$ 408

Wok-fried Garoupa Fillets with Asparagus and Lily Bulb

*可持續海鮮 SUSTAINABLE SEAFOOD

E | SF | W

欖角子薑蒸龍躉球

\$ 408

STEAMED GAROUPA FILLETS WITH BLACK OLIVE AND PICKLED GINGER

*可持續海鮮 SUSTAINABLE SEAFOOD

SF | W

蘆筍腰果炒帶子

\$ 348

Wok-fried Scallops with Asparagus and Cashew Nut

PN | SF | W

自家製香辣銀魚醬炒蝦球

\$ 298

Wok-fried Prawns in House-made Spicy Anchovy Sauce

PN | SF | W

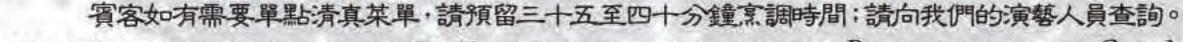




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D=乳製品 DAIRY • E=蛋類 EGG • PN=花生果仁類 PEANUTS & NUTS

SF=貝殼類 SHELLFISH • W=小麥類 WHEAT • GF=無麩質 GLUTEN FREE • SS=芝麻 SESAME



豬,牛及家禽類 PORK, BEEF AND POULTRY



龍	蟲草花紅棗蒸雞 Steamed Chicken with Cordyceps Flower and Red Dates	\$ 268
	SF W	
龍	豉油珍菌爆牛小排 Wok-fried Beef Short Ribs and Assorted Mushrooms with Soy Sauce SF W	\$ 268
	香芹藕片炒鴿脯 Wok-fried Pigeon with Celery and Lotus Root	\$ 268
	京蔥菌香牛小排 Wok-fried Beef Short Ribs with Mushrooms and Leek E SF W	\$ 248
	紫蘿咕嚕肉 Sweet and Sour Pork with Pineapple and Pickled Ginger E PN SF W	\$ 208
龍	自家製香辣銀魚醬福花小炒肉 Wok-fried Pork Belly with Cauliflower in House-made Spicy Anchovy Sauce PN SF W	\$ 198
	蟲草花香芋砵仔鴨 BRAISED DUCK WITH TARO AND CORDYCEPS FLOWER IN CASSEROLE SF W	\$ 188
	鹹魚冬菇煎肉餅 Dan Erier Dong Parry wirth Calter Figurand Musing Cons	\$ 188
	Pan-fried Pork Patty with Salted Fish and Mushrooms	

唐師推介 SIGNATURE DISHES

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E | SF | W

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石腐及煲仔類



CASSEROLE **只供堂食 FOR DINE-IN ONLY

龍紫洋蔥石窩茶樹菇爆牛小排

\$ 318

BEEF SHORT RIBS WITH AEGERITA AND PURPLE ONION IN CASSEROLE

SF | W

龍清湯蘿蔔牛小排

\$ 288

Braised Beef Short Ribs and White Turnip in Casserole with Broth

SF | W

花膠金錢鵝掌煲

\$ 388

FISH MAWS, GOOSE WEBS AND SHIITAKE MUSHROOMS IN CASSEROLE

SF | W

韶 乾蔥魚魚雞煲

\$ 308

ABALONE, CHICKEN WITH DRIED ONION IN CASSEROLE

SF | W

豉蒜生啫龍躉頭腩煲

\$ 288

BAKED GIANT GAROUPA WITH GARLIC SOY SAUCE IN CASSEROLE

SF | PN | W





無麩質餐點 GLUTEN-FREE MENU



香芹藕片炒鴿脯

\$ 268

Wok-fried Pigeon with Celery and Lotus Root

SF

雪蓮子蟹肉西蘭花

\$ 228

Broccoli with Crab Meat and Honey Locust Fruits

E | SF

瑶柱清遠香妃雞

例牌 STANDARD \$ 198

POACHED QINGYUAN CHICKEN IN CONPOY SAUCE

PN | SF

蘆筍百合炒蝦球

\$ 268

Wok-fried Prawns with Asparagus and Lily Bulb

SF

崧子海鮮炒飯

\$ 188

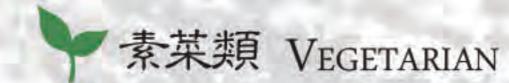
FRIED RICE WITH SEAFOOD AND PINE NUT

E | PN | SF

柚子醋小黄瓜

CHILLED CUCUMBERS WITH YUZU VINEGAR







唐作种介 SIGNATURE DISHES

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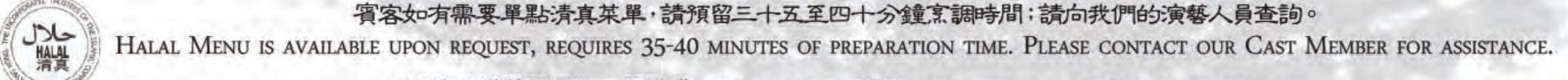
蔬菜及豆腐類 VEGETABLES AND TOFU



海皇金沙豆腐	\$ 268
Seafood with Bean Curd and Salted Egg Yolk	
**只供堂食 FOR DINE-IN ONLY	
E SF W	
瑶柱花膠扒菜苗	\$ 218
Braised Seasonal Vegetables with Fish Maw and Conpoy	
SF W	
个笙雜菌燒豆腐	\$ 188
Braised Bean Curd with Bamboo Pith and Mushrooms	
PN W	
地三鮮	\$ 168
DISANXIAN	4 100
青椒, 茄子, 薯仔 CREEN DEDDER ECCRIANT DOTATO	
GREEN PEPPER, EGGPLANT, POTATO W	
表 合 多 甲L	
★ 食 餐 點 VEGETARIAN	◇
VEGETARIAN	
雪蓮子酸辣上素羹 (每位)	\$ 88
Hot and Sour Soup with Honey Locust Fruits (per guest)	
GF	
雪燕南瓜粟米羹 (每位)	\$ 88
Sweet Corn and Pumpkin Soup with Gum Tragacanth (per guest)	
E GF	
錦繡炒素鮑粒	\$ 228
Stir-fried Diced Mock Abalone with Mixed Mushrooms and Asparagus	
GF	
雪蓮珍菌浸時蔬	\$ 208
SIMMERED SEASONAL VEGETABLES WITH HONEY LOCUST FRUIT AND MUSHROOMS	
GF	
崧子素菜粒炒飯	d 000
FRIED RICE WITH PINE NUT AND VEGETABLES	\$ 228
E PN GF	
豉油皇素鮑炒麵 Wok-fried Egg Noodles with Mock Abalone in Premium Soy Sauce	\$ 188
E W	
是日時蘇 Seaconal Vecerance	\$ 168
Seasonal Vegetables	
GF 廊師推介 Signature Dishes	
JE JEJEN SIGNATURE DISHES	

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飯,麵及粥類 RICE, NOODLES AND CONGEE



電豪鮑魚炒飯 (每位)	\$ 148
FRIED RICE WITH WHOLE ABALONE (PER GUEST)	
蟹肉,瑶柱	
CRAB MEAT, CONPOY	
E SF GF	
金柱鮮蝦叉燒炒飯	\$ 218
Fried Rice with Barbecue Pork, Shrimp and Conpoy	
E SF W	
雲龍軒炒飯	\$ 298
Dragon Wind Fried Rice	
龍蝦,瑤柱,蟹肉	
LOBSTER, CRISPY CONPOY, CRAB MEAT	
E SF W	
麗 避風塘鮮	\$ 218
Wok-fried Egg Noodles with Squid and Crab Oil in Bifengtang Style	
E SF W	
乾燒蟹肉伊麵	\$ 258
Braised Crab Meat E-fu Noodles	
E SF W	
龍滑蛋海鮮脆伊麵	\$ 218
Deep-fried E-fu Noodles with Seafood and Scrambled Eggs	
E SF W	
甫魚鮮蝦雲吞湯麵 (每位)	\$ 108
Egg Noodles with Wontons in Dried Flatfish Soup (per guest)	
E SF W	
潮式番薯粥 (每位)	\$ 40
CHIUCHOW STYLE SWEET POTATO CONGEE (PER GUEST)	



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GF | >

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雲彩晚市套餐 VIBRANCE DINNER SET



雲龍軒迎賓前菜 DRAGON WIND WELCOME APPETIZER

蜜汁叉燒,柚子醋小黄瓜

Honey-glazed Barbecue Pork CHILLED CUCUMBERS WITH YUZU VINEGAR

PN | W



湯 SOUP

中式季節湯水

SOUP OF THE SEASON

GF

主菜 MAIN DISH

自家製香辣銀魚醬炒蝦球

Wok-fried Prawns in House-made Spicy Anchovy Sauce

PN | SF | W

冰梅欖角骨

SPARE RIBS WITH PLUM SAUCE

SF | W

蟲草花紅棗蒸雞

STEAMED CHICKEN WITH CORDYCEPS FLOWER AND RED DATES

SF | W

雪蓮珍菌浸時蔬

SIMMERED SEASONAL VEGETABLES WITH HONEY LOCUST FRUIT AND MUSHROOMS

GF

飯 RICE

金柱海鮮炒飯

FRIED RICE WITH CONPOY AND SEAFOOD

E | SF | W

精美甜點 DESSERT

雪燕楊枝甘露,奶皇菠蘿包

Mango Sago with Pomelo and Gum Tragacanth

PINEAPPLE CUSTARD BUN

D | GF

DEW

\$1688 (四位用 For 4 Guests)



素菜類 VEGETARIAN

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PEACE DINNER SET



雲龍軒迎賓前菜 DRAGON WIND WELCOME APPETIZER

五汗滷水拼盤

FIVE ELEMENTS PLATTER

滷水鵝,滷水墨魚,滷水金錢展,香辣醬油滷鴨舌,滷豆腐

GOOSE, CUTTLEFISH, BEEF SHIN

SPICY MARINATED DUCK TONGUES, BEAN CURD

湯 SOUP

花膠雪耳燉雞

Double-Boiled Fish Maw and Snow Fungus in Chicken Broth

PN | SF | GF

主菜 MAIN DISH

蘆筍腰果炒帶子

Wok-fried Scallops with Asparagus and Cashew Nut

PN | SF | W

紫蘿咕嚕肉

SWEET AND SOUR PORK WITH PINEAPPLE AND PICKLED GINGER

E | SF | W

欖角子薑蒸龍躉球

Steamed Garoupa Fillets with Black Olive and Pickled Ginger

SF | W

雪蓮珍菌浸時蔬

SIMMERED SEASONAL VEGETABLE WITH HONEY LOCUST FRUIT AND MUSHROOMS

GF

飯 RICE

金柱海鮮炒飯

FRIED RICE WITH CONPOY AND SEAFOOD

E | SF | W

精美甜點 DESSERT

雪燕楊枝甘露,奶皇菠蘿包

Mango Sago with Pomelo and Gum Tragacanth PINEAPPLE CUSTARD BUN

D | GF D | E | W

每位 \$488 PER GUEST



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點擊下列方格查閱優惠指定套餐



CLICK THE BOXES BELOW TO VIEW DESIGNATED MENU FOR OFFERS

「奇妙處處通」 會員生日尊享套餐 MAGIC ACCESS MEMBER BIRTHDAY PRIVILEGE DINNER MENU

香港居民生日禮遇晚餐 HONG KONG RESIDENT BIRTHDAY PRIVILEGE DINNER MENU

浪漫情人晚餐 ROMANCE DINNER SET MENU

