

春茗菜單一 MENU A

大紅乳豬全體
Roasted Whole Suckling Pig

翡翠象拔蚌帶子
Wok-fried Geoducks and Scallops with Vegetables

富貴鵝肝花枝丸
Deep-fried Cuttlefish Ball Stuffed with Goose Liver

發財蠔市柱甫
Braised Dried Oyster and Conpoy with Black Moss

金湯竹笙燴燕窩
Double-boiled Bird's Nest Soup with Bamboo Piths

蠔皇花菇原隻湯鮑(十頭)
Braised Whole Abalone with Mushrooms (10-head)

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

當紅炸子雞
Roasted Crispy Chicken

香芋臘味炒飯
Fried Rice with Taro and Preserved Ham

鮑汁鮮雜菌炆伊麵
Braised E-Fu Noodles with Assorted Mushrooms in Abalone Sauce

生磨合桃露湯丸
Walnut Cream with Sweet Dumpling

合時鮮果盤
Fresh Fruit Platter

每席港幣\$9,388 (供十二位用)
HK\$9,388 per table of 12 persons

春茗菜單二 MENU B

龍王風山水起
Lo Hei with Sliced Abalone and King Prawns

XO醬炒螺片帶子
Wok-fried Sliced Conch and Scallops in XO Sauce

百花炸松葉蟹鉗
Deep-fried Snow Crab Claw with Shrimp Paste

發財蠔市柱甫
Braised Dried Oyster and Conpoy with Black Moss

松茸竹絲雞燉螺頭湯
Double-boiled Silky Fowl Soup with Matsutake Mushrooms and Conch

蠔皇鵝掌原隻湯鮑(十頭)
Braised Whole Abalone (10-head) and Goose Webs in Oyster Sauce

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

一品蒜香雞
Roasted Crispy Chicken with Crushed Garlic

生炒臘味糯米飯
Fried Glutinous Rice with Preserved Meat

龍蝦汁海皇燴伊麵
Braised E-fu Noodles with Assorted Seafood in Lobster Sauce

楊枝甘露
Chilled Sago Cream with Mango and Pomelo

合時鮮果盤
Fresh Fruit Platter

每席港幣\$10,688 (供十二位用)
HK\$10,688 per table of 12 persons

春茗菜單三 MENU C

大紅乳豬全體
Roasted Whole Suckling Pig

XO醬炒玉帶花枝
Wok-fried Scallops and Cuttlefish in XO Sauce

香酥鍋貼大明蝦
Deep-fried Prawn Toast

發財蠔市大利
Braised Dried Oyster with Pig's Tongue and Black Moss

竹笙燕液海皇羹
Double-boiled Bird's Nest and Seafood Soup with Bamboo Piths

蠔皇婆參扣北菇
Braised Dried Sea Cucumber with Shiitake Mushrooms in Oyster Sauce

清蒸東星斑
Steamed Spotted Garoupa

一品風沙雞
Roasted Crispy Chicken with Crushed Garlic

鮮蝦荷葉飯
Fried Rice with Shrimp Wrapped in Lotus Leaf

上湯水餃伊麵
E-Fu Noodles with Dumplings in Supreme Soup

杏仁茶湯丸
Almond Cream with Sweet Dumpling

合時鮮果盤
Fresh Fruit Platter

每席港幣\$12,088 (供十二位用)
HK\$12,088 per table of 12 persons

席間免費享用本地啤酒、汽水及冰凍橙汁。
Inclusive of local beer, soft drinks and chilled orange juice during dinner for 3 hours.

此優惠只適用於二零二六年一月一日至三月三十一日舉行之春茗晚宴。
This package is applicable to events held from 1 January to 31 March 2026.

所有價目另加一服務費。
All prices are subject to a 10% service charge.

春茗嘉福宴
SPRING LUNCH MENU

紅透半邊天
Roasted Half Suckling Pig with Jelly Fish

發財蠔市大利
Braised Dried Oyster with Pig's Tongue and Black Moss

金湯蟹肉燴燕窩
Double-boiled Bird's Nest Soup with Crab Meat

碧綠原隻湯鮑(十二頭)
Braised Whole Abalone with Vegetables (12-head)

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

南乳脆皮雞
Roasted Crispy Chicken with Fermented Beancurd

金腿海鮮炒飯
Fried Rice with Seafood and Yunnan Ham

金瑤燴伊麵
Braised E-Fu Noodles with Shredded Conpoy

蓮子百合紅豆沙
Double-boiled Red Beans with Lotus Seeds and Dried Lily Bulbs

合時鮮果盤
Fresh Fruit Platter

每席港幣\$7,288 (供十二位用)
HK\$7,288 per table of 12 persons

席間二小時免費享用本地啤酒，汽水及冰凍橙汁。
Inclusive of local beer, soft drinks and chilled orange juice during lunch for 2 hours.

此優惠只適用於二零二六年一月一日至三月三十一日舉行之午宴。
This package is applicable to events held from 1 January to 31 March 2026.

所有價目另加一服務費。
All prices are subject to a 10% service charge.