



CHINESOLOGY
唐述



唐述「鮑龍萬有」私房乾鮑魚極品盆菜
Deluxe Abalone & Lobster Poon Choi

HK\$3888 (建議6-8位享用 For 6-8 guests)

限量發售 Limited Quantity Available

周世韜師傅特別呈獻
「鮑龍萬有」極品盆菜賀兔年

Culinary Director Chef Saito Chau Presents
Decadent Prosperity Poon Choi for The Year of Rabbit

精選日本養殖乾鮑魚配以獨門秘方匠心製作，齒頰留香，加上矜貴食材如手功玉環柱脯、極品花膠、特選乳龍蝦、流浮山大金蠔、髮菜、秘製百花釀羊肚菌、極品波蘭鵝掌及蹄筋等十五款海味珍饈，以傳統瓦煲盛載，味道意頭俱佳，令團年時刻更臻完美。

Chef Saito Chau has specially curated an auspicious Deluxe Abalone & Lobster Poon Choi. Celebrate togetherness and share the joy with an abundance Poon Choi feast.

乳龍蝦
Boston Lobster

日本養殖乾鮑魚
Japanese-grown
Abalones

花膠
Fish Maw

流浮山金蠔
Golden Dried
Oysters

波蘭鵝掌
Polish Goose Web

慢煮蹄筋
Slow Cooked
Pork Tendon

玉環柱脯
Braised Vegetable Marrow
Stuffed with Conpoy

髮菜
Black Moss

百花釀羊肚菌
Morel Mushrooms Stuffed
with Minced Shrimp

蘿蔔
Radish

五花腩
Pork Belly

西蘭花
Broccoli

豬皮
Pork Skin

魚片頭
Fish Slice

蓮藕
Braised Lotus Roots

食用指引

Reheating Instruction

盆菜請即日食用，不可隔夜存放。原煲慢火加熱25 - 35分鐘至完全煮沸，收細火邊煮邊享用，風味更佳。

Please consume the Poon Choi on the day picked up. Do not store overnight. Cook the Poon Choi with a stove for 25-35 minutes until it is thoroughly heated and keep heating it over low heat for better enjoyment.

請於5日前WhatsApp 68092299預訂。

5 days prior booking required, please WhatsApp to 6809 2299