



父親節午市套餐 Father's Day Lunch Menu

(Limited on 8/6, 9/6, 15/6, 16/6 only)

古法香茅茶 (+\$68/位)

Traditional Lemongrass Tea (Additional \$68/Guest)

五福臨門 (+\$148/位)

鴛鴦蕎頭. 20年古越龍山花雕浸鮮蝦. 昆布甜酸意大利蕃茄仔. 慢煮泡椒蠔子皇. 麻辣和牛口水西瓜

Five Fortune (Additional \$148/Guest)

Marinade Scallion Roselle And Vinegar

Drunken Tiger Prawn In 20-years Huadiao

Italian Tomato Topped With Seaweed

Jumbo Razor Clam, Chili Sauce Chilled Jumbo Razor Clam With Chili Sauce

Australian Wagyu Beef In Sichuan Style With Watermelon And Peanut

黑磚豆腐 (+\$88/位)

Deep-Fried Homemade Tofu Topped With Fresh Fruit (Additional \$88/Guest)

鹿茸菌黑蒜燉乳鴿湯

Double Boiled Pigeon Soup With Black Garlic And Velvet Antler Mushroom

西班牙黑豚叉燒酥. 櫻花蝦粉果. 翠玉菓子

Baked Iberico Pork In Puff Pastry

Steamed Sergestid Shrimp Dumpling With Minced Pork

Steamed Zucchini Dumplings

吉品鮑魚汁蝦子煎釀帶子

Braised Jumbo Scallop, Dried Shrimp Roe, Tofu, Shrimp Paste, Secret Recipe Sauce

另加 • 33頭私房乾鮑魚 (+\$288/位)

Braised 33 Heads Premium Dried Abalone, Preserved Vegetable, Secret Recipe Sauce (Additional \$288/guest)

鹹香薑蔥生焗蝦

Baked Tiger Prawn With Mixed Onion

升級 • 薑蔥生焗龍蝦 (+\$248/位)

Upgrade • Baked Lobster With Mixed Onion (Additional \$248/Guest)

桂花烏龍茶煙燻脆皮雞 (+\$288)

Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf (Additional \$288)

蝦乾玉冰燒煮野生馬友

Steamed Wild Catch Threadfin With Dried Shrimp And Preserved Vegetables

乾炒和牛手拉腸粉

Stir-Fried Homemade Rice Roll With Hanger Beef And Onion

甜蜜

Sweet

珠光寶盒 (+\$128/位)

Mango Mousse, White Chocolate, Passion Fruit Mango Sauce (Additional \$128/Guest)

\$628/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



父親節晚市套餐

Father's Day Dinner Menu

(Limited on 8/6, 9/6, 15/6, 16/6 only)

(1st session : 17:30-19:30)

2nd session : 19:45-22:00)

慢煮泡椒蠔子皇

Chilled Jumbo Razor Clam With Chili Sauce

西班牙黑毛豬叉燒酥. 苔菜豆腐

Baked Iberico Pork In Puff Pastry

Deep-Fried Homemade Tofu Wrapped With Seaweed

花膠鹿茸菌黑蒜燉乳鴿湯

Double Boiled Pigeon Soup With Fish Maw, Black Garlic And Velvet Antler Mushroom

古越龍山20年花雕蛋蒸龍蝦

Steamed Fresh Lobster In 20-Years Huadiao

麒麟魚

Deep-Fried Wild Catch Tilefish With Homemade Yuzu Sauce

薑蔥乾蠔炆雞(三位或以下)

Stewed Free Range Chicken And
Sun-Dried Oyster Pot
(For 2-3 Guests)

桂花烏龍茶煙燻脆皮雞(四位或以上)

Free Range Chicken, Osmanthus,
Oolong Tea Leaf, Crisp
(For 4 Guests or Above)

升級• 桂花烏龍茶煙燻脆皮雞 (+\$288)

Upgrade • Free Range Chicken,
Osmanthus, Oolong Tea Leaf, Crisp
(Additional \$288)

棉花泡飯

Rice In Fish Broth With Scallop Marshmallow

20年陳皮普洱茶雪糕

Ice-Cream, 20-years Tangerine

\$880/位 Per Guest (兩位起 From 2 Guests or Above)

威士忌配對2杯 Additional Whiskey Pairing \$268兩杯 For 2 glasses

另加10%服務費 Additional 10% Service Charge



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(Limited on 8/6, 9/6, 15/6, 16/6 only)

慢煮泡椒蠔子皇

Chilled Jumbo Razor Clam With Chili Sauce

西班牙黑毛豬叉燒酥. 苔菜豆腐

Baked Iberico Pork In Puff Pastry
Deep-Fried Homemade Tofu Wrapped With Seaweed

花膠鹿茸菌黑蒜燉乳鴿湯

Double Boiled Pigeon Soup With Fish Maw, Black Garlic And Velvet Antler Mushroom

吉品溏心乾鮑魚. 脆皮海參

Braised South Africa Premium Dried Abalone With Crispy Sea Cucumber

珍寶珠

Homemade Sorbet

古越龍山20年花雕蛋蒸龍蝦

Steamed Fresh Lobster In 20-Years Huadiao

麒麟魚

Deep-Fried Wild Catch Tilefish With Homemade Yuzu Sauce

薑蔥乾蠔燉雞(三位或以下)

Stewed Free Range Chicken And
Sun-Dried Oyster Pot
(For 2-3 Guests)

桂花烏龍茶煙燻脆皮雞(四位或以上)

Free Range Chicken, Osmanthus,
Oolong Tea Leaf, Crisp
(For 4 Guests or Above)

升級• 桂花烏龍茶煙燻脆皮雞
(+\$288)

Upgrade • Free Range Chicken,
Osmanthus, Oolong Tea Leaf, Crisp
(Additional \$288)

棉花泡飯

Rice In Fish Broth With Scallop Marshmallow

珠光寶盒

Mango and Passion Fruit Flavors Ice-Cream With Mango White Chocolate

20年陳皮普洱茶雪糕

Ice-Cream, 20-years Tangerine

\$1,388/位 Per Guest (兩位起 From 2 Guests or Above)

威士忌配對2杯 Additional Whiskey Pairing \$268兩杯 For 2 glasses

另加10%服務費 Additional 10% Service Charge