

堂食精選位餐優惠:

Individual Set Menu Offer:

精選位餐【龍蝦魚翅極品宴】(1 位用，2 位起) HK\$598

【Shark's Fin and Lobster Set】(For 1,Min.2) HK\$598.00

- 陳醋百合雲耳 · 琥珀糖核桃 Black Fungus and Lily Bulb in Vinegar · Deep Fried Walnut Coated with Honey and Sesame
- 頂湯花膠雞絲翅 Braised Shark's Fin with Fish Maw and Shredded Chicken in Superior Soup 或 Or 鴻圖蟹肉蟹皇翅 (+\$120) Braised Shark's Fin with Fresh Crab Cream
- 上湯蔥香開邊龍蝦伊麵 Poached Lobster in Half with E-Fu Noodle
- 雙冬炆沙巴海魚件 Braised Grouper Fillet with Bamboo Shoot and Mushroom
- 蔥油貴妃雞 Braised Tender Chicken with Scallion
- 鮮茄濃湯泡青蔬 Poached Seasonal Vegetable in Tomato Soup
- 蛋白杏仁茶 Almond Sweetener with Egg White 或 Or 養顏杏汁燕窩 (+\$120) Superior Bird's Nest Served with Almond Juice

精選位餐【蟹皇魚翅臻饌宴】(1 位用，2 位起) HK\$730

【Supreme Crab Cream with Shark's Fin Set】(For 1,Min.2) HK\$730.00

- 椒鹽雞中寶 · 金蒜涼拌拍青瓜 Crispy Chicken Cartilage with Spiced Salt · Garlic Flavoured Pickled Cucumber
- 鴻圖蟹肉蟹皇翅 Braised Shark's Fin with Fresh Crab 或 Or 濃雞湯牙勾鮑翅 (+\$100) Double-boiled Shark's Fin in thick Chicken Soup
- 蠔皇扣原件花膠伴玉掌青蔬 Braised Whole Fish Maw and Goose Web and Vegetable in Oyster Sauce 或 Or 蠔皇扣五頭鮑魚伴玉掌青蔬 (+\$80) Braised 5 Heads Dried Abalone with Goose Web and Vegetable in Oyster Sauce
- XO 白玉蒸海魚球 Steamed Giant Grouper Fillet with XO Sauce
- 潤燒 BB 乳鴿 Crispy Roasted Baby Pigeon 或 Or 蒜片蔥爆飛驒和牛粒 (+\$180) Sauteed Wagyu Beef Cubes with Garlic and Green Onion
- 龍蝦湯西施泡飯 Rice with Minced Meat and Prawns in Lobster Soup
- 始創楊枝甘露 Chilled Mango Sweetener with Grapefruit and Sago