



三元及第金獎宴 Award-winning Trio Menu

冷味鮮鮑魚伴脆糖黑豚肉 (每位鮑魚壹隻)
Chilled Fresh Abalone with Homemade Sauce and Crispy Sugar Pork Fillet

原盅日本鮮淮山瑤柱燉響螺 (每位壹盅)
Double-boiled Conch Soup with Japanese Yam and Conpoy

雲海麒麟星斑卷
Spotted Garoupa Duet
2013 美食之最大賞 - 海鮮組金獎
2013 Best of the Best Culinary Awards – Gold Award in Seafood Category

碧綠遼參扣天白花菇
Braised Sea Cucumber and Mushrooms with Vegetables

鳳躍天仙 (乾坤無花果鹹檸雞煲)
Chicken Pot with Figs and Preserved Lemons
2015 美食之最大賞 - 雞煲組至高榮譽金獎
2015 Best of the Best Culinary Awards – Gold with Distinction Award in Chicken Pot Category

駕騫銀絲回味蟹
Crab with Vermicelli Duo in Clay Pot
2016 美食之最大賞 - 蟹組至高榮譽金獎
2016 Best of the Best Culinary Awards – Gold with Distinction Award in Crab Category

京滬小籠包
Steamed Pork Dumplings in Shanghainese Style

黑椒澳和牛崧炒非飯
Fried Rice with Minced Australian Wagyu Beef

生磨蛋白杏仁茶
Sweetened Almond Cream

宮廷棗皇糕
Steamed Cakes with Red Dates and Coconut Milk

鮮果大拼盤
Fruits Platter

HK\$4,288 / 6位 persons

HK\$7,888 / 12位 persons

• 不可與其他優惠同時使用 • 另收加一服務費

• Cannot be used in conjunction with other promotional offers • Subject to 10% service charge