



初夏饗宴晚市套餐

Summer Executive Dinner Set

Appetisers 前菜

豉油王煎日本淮山

Pan-Fried Japanese Nagaimo in Premium Soy Sauce

家鄉煎鯪魚餅

Pan-Fried Traditional Dace Fish Cakes

Soup 湯

松茸螺頭燉花膠湯

Double-Boiled Fish Maw Soup
with Matsutake Mushrooms and Sea Conch

Main Courses 主菜

安格斯海鹽牛柳粒

Stir-Fried Angus Beef Tenderloin Cubes with Sea Salt

京湯千絲大根蘿蔔

Shredded Daikon Radish in Supreme Broth

無花果咕嚕黑豚肉

Sweet and Sour Black Iberian Pork with Figs

Noodles 麵

蝦子薑蔥撈粗麵

Tossed Thick Noodles with Ginger, Scallions, and Shrimp Roe

Dessert 甜品

生磨栗子露

Creamy Roasted Chestnut Sweet Soup

HK\$1,188 | 套餐

夏日買一送一；每位\$594

另收加一服務費及茶芥

如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢
Please advise our associates if you have any food allergies or special dietary requirements

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