

58 周年套餐

58th Anniversary Set

滷水鵝肉拼墨魚

Chiu Chow Soyed Goose Meat and Cuttlefish

普寧蘿蔔灌漿

Deep-Fried Bean Curd Roll Stuffed with Radish

日月魚燉螺頭湯

Doubled-Boiled Asian Moon Scallop and Whelk Soup

6 頭湯鮑魚炆花菇魚鰾

Stewed Superior Abalone with Shiitake Mushroom and Fish Maw

鹹鮮鴛鴦馬友蒸肉餅

Steamed Pork Patty with Dried and Fresh Threadin

原隻滷水鮑魚撈麵

Mixed Noodles with Soyed Marinated Abalone

蛋白杏仁茶

Almond Cream with Egg White

合時鮮果

Seasonal Fruits

\$580 / 位 Guest

兩位起 For 2 Guests or More

另收茶芥、餐前小食及加一服務費

如有食物過敏，請在落單前與職員溝通。菜式或會因應時節有所變動，恕不另行通知

Tea, pre-meal snacks, and a 10% service charge apply

For food allergies, please inform the staff before ordering

Dishes may change seasonally without prior notice

慶豐年套餐

Prosperity Celebration Set

滷水鵝肉拼鵝肝

Chiu Chow Soyed Goose Meat and Goose Liver

普寧蘿蔔灌漿

Deep-Fried Bean Curd Roll Stuffed with Radish

紅燒潮州中鮑翅

Braised Chiu Chow Shark's Fin

2 頭湯鮑魚炆花菇鵝掌

Stewed Superior Abalone with Shiitake Mushroom and Goose Web

鹹鮮鴛鴦馬友蒸肉餅

Steamed Pork Patty with Dried and Fresh Threadin

栗子炆大芥菜

Braised Mustard Green with Chestnut

福果蛋白杏仁茶

Almond Cream with Egg White and Gingko

合時鮮果

Seasonal Fruits

\$998 / 位 Guest

兩位起 For 2 Guests or More

另收茶芥、餐前小食及加一服務費

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HK-Style Chiu Chow Banquets

Hydrangea

Chiu Chow Soyed Goose Meat and Cuttlefish Platter

Deep-Fried Crispy Shrimp Toast

Double-Boiled Pig's Stomach and Salted Vegetables Soup

Steamed Eel with Black Bean and Plum Sauce

Stir-Fried Chicken with Loosestrife

Stewed Pumpkin and Taro with Conpoy and Coconut Milk

Fried Rice with Jade Sprout and Preserved Vegetable

Steamed Sweet Red Bean and Lotus Seed Paste Crystal Dumpling

Sweetened Water Chestnut and Mung Bean Soup

Seasonal Fruit Platter

\$ 3,880 / 6 Guests

\$7,280 / 12 Guests

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HK-Style Chiu Chow Banquets

Narcissus

Chiu Chow Soyed Goose Meat and Giblets

Deep-Fried Crispy Shrimp Toast

Braised Shark's Fin with Fish Maw

Stewed Superior Abalone with Goose Web

Steamed Giant Grouper with Garlic and Chilli

Braised Minced Pork and Vermicelli with Chinese Cabbage

Chiu Chow Fried Rice

Steamed Red Date Pudding with Lotus Seed

Sweetened Mung Bean Soup with Gingko

Seasonal Fruit Platter

\$5,280 / 6 Guests

\$9,980 / 12 Guests



HK-Style Chiu Chow Banquets

Bauhinia

Chiu Chow Four-Style Platter

Sesame Oil Marinated Jellyfish
Deep-Fried Crispy Roll stuffed with Minced Shrimp, Pork and Fat Choy
Deep-Fried Crab Meat Ball
Chiu Chow Soyed Goose Meat

Braised Chiu Chow Shark's Fin

Stewed South Africa Dried Abalone (23/catty) with Sea Cucumber

Deep-Fried Crispy Shrimp Toast

Pan-Fried Sea Bream Roll

Braised Conpoy and Minced Pork with Cucumber

Pan-Fried Crispy Noodle served with Sugar and Vinegar

Steamed Red Date Pudding with Lotus Seed

Almond Cream with Egg White and Gingko

Seasonal Fruit Platter

\$7,880 / 6 Guests

\$14,880 / 12 Guests

Imperial Abalone & Shark's Fin Sets

A Stewed Superior Abalone with Shiitake
Mushroom and Fish Maw

Braised Chiu Chow Deluxe Shark's Fin \$890 / Guest

B Stewed Superior Abalone with Goose Web
and Pomelo Peel

Signature Chiu Chow Special Shark's Fin \$690 / Guest

C Stewed Japan Dried Oma Abalone (19/catty)
with Shiitake Mushroom and Pomelo Peel

Signature Chiu Chow Special Shark's Fin \$1,290 / Guest

D Stewed Yoshihama Abalone (28/catty) with
Shiitake Mushroom and Sea Cucumber

Braised Supreme Shark's Fin \$1,890 / Guest

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