

# 嘗申滙饗饌宴 THE MERCHANTS TABLE

四位用 SET FOR 4

3,888

廿五年花雕醉膏蟹

Drunken Crab with 25-year Hua Diao Wine



梁溪脆鱈  
Crispy Eel with  
Sweet Vinegar

涼拌舟山紅蜆頭  
Tossed Jellyfish with  
Aged Vinegar

四喜手撕烤麩  
Braised Wheat Gluten with  
Black Fungus & Mushrooms



海皇酸辣湯

Hot & Sour Soup with Assorted Seafood



龍井河蝦仁

Wok-fried River Shrimps with Longjing

椒鹽無骨小黃魚

Boneless Baby Yellow Croakers with Spiced Salt

手撕蔥油白斬雞

Hand-shredded Chicken with Scallion Oil

上湯腿絲娃娃菜

Braised White Cabbage with Jinhua Ham in Chicken Consommé

生拆蟹粉拌麵

Blended Noodles with Crab Meat



桂花酒釀丸子

Glutinous Pearl in Osmanthus Sweet Soup  
with Rice Wine

老年陳皮紅豆餅

Traditional Red Bean Paste Pancake  
with Aged Tangerine Peel

如有特殊飲食要求或對某些食物過敏，請聯繫餐廳經理。價格以港幣計算，另加一服務費。  
Should you have specific allergies or intolerances, please inform the manager who can offer advice.  
Prices are in Hong Kong dollars and subject to 10% service charge.



# 嘗申滙饗饌宴 THE MERCHANTS TABLE

八位用 SET FOR 8

7,888

廿五年花雕醉膏蟹

Drunken Crab with 25-year Hua Diao Wine



上海燻魚

Traditional Deep-fried Pomfret  
in Sweet Soy Sauce

水晶肴肉

Crystal Pork Terrine  
Served with Vinegar

佛門素鵝

Bean Curd Sheet Rolled  
with Mushrooms



齊菜黃魚羹

Yellow Croaker with Vegetable and Bamboo Shoot Soup



甜豆河蝦仁

Wok-fried River Shrimps with Snap Peas

花膠拆骨大魚頭

Braised Silver Carp Head with Fish Maw

樟茶鴨

Jasmine Tea Smoked Duck

紅燒獅子頭

Braised Meatball in Sweet Soy Sauce

砂鍋蟹粉飯

Hairy Crab Roe Clay Pot Rice



楊枝甘露

Mango Pomelo Sago

香蕉高力豆沙

Deep-fried Souffle Egg White with  
Red Bean Paste & Banana

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