

中秋節套餐

MID-AUTUMN FESTIVAL

魚子豆瓣酥

Mashed Broad Bean with Caviar

女兒紅糟鮑魚

Chilled Abalone Marinated
with Nu Er Hong Shaoxing Wine

上海燻魚

Traditional Deep-fried Pomfret
in Sweet Soy Sauce



松茸螺頭燉烏雞

Double-boiled Silkie Chicken Soup with Matsutake Mushroom and Conch



碧螺清香龍蝦球

Sautéed Lobster with BiLuoChun

蝦籽蔥燒大烏參

Braised Jumbo Sea Cucumber with Dried Shrimp Roe and Scallion

花膠拆骨大魚頭

Braised Silver Carp Head with Fish Maw

或

Or

雪裡紅蒸大黃魚 +\$1,088

Steamed Large Yellow Croaker
with Preserved Potherb Mustard

手撕上海蔥油白斬雞

Hand-shredded Chicken with Scallion Oil in Shanghainese Style

雲腿白玉冬瓜

Braised Winter Melon with Jinhua Ham

上海炒年糕

Stir-fried Rice Cakes in Shanghainese Style

鮮肉小籠包

Steamed Xiao Long Bao



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

四位 \$4,988 For 4 Persons

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.