

# 五頭花膠扒饗宴套餐 (星期一至五晚市限定)

Fish Maw (5 Heads) Feast Set Menu (Available From Monday to Friday During Dinner Period)

## 美饌頭盤 Appetizer

十五年花雕醉鮑魚

Drunken Abalone "15 Years Hua Diao" Wine

大虎蝦多士

Crispy Tiger Prawn Toast

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老火靚湯

Daily Soup

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## 生猛海鮮 Live Seafood

陳皮輕煎東星斑球

Pan-fried Garoupa Fillets • Tangerine Peel

陳皮豉汁蒸盤龍鱔

Steamed Eel • Black Bean Sauce • Tangerine Zest

上湯薑蔥原隻澳洲龍蝦 (約1斤)

Wok-baked Australian Lobster (600 Grams) •  
Ginger • Spring Onions • Supreme Broth  
(另加\$188)

雪影銀針炒加拿大象拔蚌 **NEW**

Sautéed Canadian Geoduck • Egg White •  
Bean Sprout  
(另加\$188)

## 肉類及小菜 Meat & Vegetable

姬松茸醬海參豆腐煲

Braised Sea Cucumber • Bean Curd •  
Matsutake Paste • Clay Pot

蝦球玉帶蟹醬粉絲煲

Shrimps • Scallops • Rice Vermicelli •  
Crab Paste • Clay Pot

苦果檸香炒牛柳條 **NEW**

Sautéed Beef Fillets • Herbs • Lemon •  
Bitter Fruit

皺皮椒鹿茸菇炒鮮菌 **NEW**

Sautéed Fresh Mushroom • Wrinkled Pepper •  
Velvet Mushroom

嘉樂海鮮小炒皇

Sautéed Dried Seafood • Shrimps •  
Chives • Cashew Nuts

紅酒蕎頭黑醋西班牙豬肋骨

Crispy Spanish Pork Spare Ribs •  
Red Wine • Pickled Shallots • Dark Vinegar

乾咖喱基圍蝦

Wok-baked Shrimps • Dried Curry

玫瑰新鮮豉油雞 (半隻)

Simmered Fresh Chicken • Soy Sauce (Half)

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## 自選以下一款

鮑汁五頭花膠扒撈粗麵伴時菜

Braised Whole Fish Maw (5 Heads) •  
Abalone Sauce • Vegetable • Noodles

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陳皮蓮子紅豆沙

Red Bean Soup • Lotus Seeds • Tangerine Zest

**\$2,988/四位用**

一款海鮮及一款肉類或小菜  
Choose 1 Seafood & 1 Meat

**\$3,888/六位用**

一款海鮮及兩款肉類或小菜  
Choose 1 Seafood & 2 Meat

**\$4,888/八位用**

兩款海鮮及兩款肉類或小菜  
Choose 2 Seafood & 2 Meat

