



TRIO

申城懷舊宴

SHANGHAI NOSTALGIA FEAST

本幫上海燻魚 小蔥上海咸雞 花生松花皮蛋
烏筍海蜇鮑片 南京拌菌菇菜 鮮椒搶花螺

Carp • Sweet Soya Sauce
Salted Fresh Chicken • Spring Onion • Shanghai Style
Preserved Egg • Garlic • Soya Sauce • Peanut
Sliced Fresh Abalone • Jelly Fish • Bamboo Shoot
Tossed Vegetable • Mushroom • Nanjing Style
Tossed Sea Whelks • Fresh Chilli

金銀蹄白玉花膠湯

Double-boiled Fish Maw • Pork Knuckle • Winter Melon • Yunnan Ham

川揚麻婆澳洲龍蝦

Stir-fried Australian Lobster • Mapo Tofu • Minced Beef

酒釀蒸燕尾鮐魚

Steamed Pomfret • Rice Lees

椒鹽八寶鴨

Eight Treasure Duck • Spicy Salted • Jinghua Ham

翡翠金衣美果

Simmered Angled Luffa • Fried Gluten • Ginkgo Nut • Lily Bulbs

脆米黃魚泡飯配四小碟

Crispy Rice • Wild Yellow Croaker • Fish Soup • Four Side Dishes

上海鮮肉酥

Baked Pork Pastries • Shanghai Style

水果酒釀小丸子 蘇州定勝糕

Rice Lees • Glutinous Rice Dumpling • Fresh Fruit • Osmanthus
Steamed Soft Rice Cake • Red Bean Paste • Suzhou Style

每席六位 \$7,288

For 6 Persons \$7,288

敬請三天前預訂。Please order three days in advance.

星期一至星期四於私人包廂供應，公眾假期除外。Available Monday to Thursday in Private Dining Rooms, Except Public Holidays.

如閣下有任何食物過敏，請告知本餐廳職員。If you have any food allergies, please inform our staff.