

# 五頭花膠扒及阿拉斯加蟹饗宴套餐 (星期一至五晚市限定)

Fish Maw (5 Heads) & Alaskan Crab 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

\*\*\*\*\*

老火靚湯

Daily Soup

升級 滋潤杏汁燉白肺湯

Double-boiled Pork Lung Soup •

Almond Juice

(另加\$180)

\*\*\*\*\*

## 生猛海鮮 Live Seafood

陳皮煎龍躉斑球 **NEW**

Pan-fried Giant Garoupa Fillets • Tangerine Zest

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)

豆醬野菌啫啫東星斑頭腩

Braised Spotted Garoupa Head & Belly •

Wild Mushrooms • Yellow Bean Paste

## 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

中式洋蔥澳洲牛柳

Pan-fried Australian Beef Tenderloin •

Onions • Chinese Style

胡椒大根清湯牛腩煲

Simmered Beef Brisket • Turnip •

White Pepper • Clay Pot

瑤柱桂花炒豆苗 **NEW**

Sautéed Pea Shoot • Conpoy • Egg

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

鹽焗新鮮雞 (半隻) **NEW**

Baked Fresh Chicken • Rock Salt (Half)

\*\*\*\*\*

## 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

升級 阿拉斯加蟹 (約五斤) 兩食

(另加\$2,388)(敬請兩天前預訂)

蛋白蒸蟹身 / 鹽香蔥花煎焗蟹腳

Whole Alaskan Crab (3kg) (Prepared in Two Styles)

(Order two days in advance)

Steamed Alaskan Crab Body • Egg White

Baked Alaskan Crab Legs • Spring Onions

\*\*\*\*\*

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



