晚市套餐 SET DINNER

18 November-1 December 2026

(星期一至五晚市供應)
Available from Mondays - Fridays

美饌頭盤 Appetizer

黃金魚皮
Crispy Fish Skin • Salted Egg Yolk

沙薑燻蹄角
Marinated Pork Knuckle • Aromatic Ginger

老火靚湯 Daily Soup

2位半窩 • 4位一窩
Half Tureen for 2 persons •
Whole Tureen for 4 persons

升級 Upgrade *NEW*

花膠菊花蛇羹 (2位 + 248/ 4位 + 488)
Snake Soup • Fish Maw • Chrysanthemum
(Add 248 for 2/ Add 488 for 4)

海鮮, 肉類及小菜 Seafood, Meat & Vegetable

2位選兩款 • 4位選三款
(2 persons select 2 • 4 persons select 3)

懷舊蜜豆蜜汁叉燒
Barbecued Pork • Honey Soya Bean

黃金蝦球
Crispy Prawn • Salted Egg Yolk

清蒸老虎斑 (約 1 斤)
Steamed Tiger Garoupa (Around 1 Catty)

黃咖哩青口稻庭烏冬 *NEW*
Simmered Mussel • Udon • Yellow Curry

枝竹火腩燜龍躉頭腩煲 *NEW*
Braised Giant Garoupa Head & Belly • Bean Curd Sheet • Pork Belly • Clay Pot

瑤柱貴妃文昌雞 (半隻)
Simmered Chicken (Half) • Conpoy

紅燒豆腐
Braised Tofu • Mushroom • Oyster Sauce

菜遠炒牛肉
Wok-fried Beef • Choy Sum

南乳粗齋煲
Braised Assorted Vegetable • Fungus • Fermented Red Bean Curd Sauce

蝦膏肉末啫啫有機菜花煲
Sizzling Organic Cauliflower • Minced Pork • Shrimp Paste

升級加配海鮮 Exclusive Upgrade

清蒸東星斑 (約 1 - 1.2 斤) + 528
Steamed Spotted Garoupa • Spring Onion (Around 1 – 1.2 Catty)

清蒸紅瓜子斑 (約 1 - 1.2 斤) + 728
Steamed Melon Seed Garoupa • Spring Onion (Around 1 – 1.2 Catty)

涼瓜燜越南大肉蟹 (約 1.5斤) + 828
Braised Vietnamese Mud Crab • Bitter Melon • Ginger • Clay Pot (Around 1.5 Catty)

上湯焗澳洲龍蝦伊麵 (約 1.5斤) + 928
Wok-baked Australian Lobster • E-fu Noodle • Supreme Soup (Around 1.5 Catty)

鮑汁五頭花膠扒撈粗麵伴時蔬 + 1,680
Braised Whole Fish Maw (5 Heads) • Abalone Sauce • Vegetable • Noodle

甜品 Dessert (選一款 Select one)

陳皮蓮子紅豆沙
Red Bean Soup • Lotus Seed • Tangerine Zest

杞子棗皇糕 *NEW*
Red Date Pudding • Wolfberry

2 位 / 2 persons 688

4 位 / 4 persons 1,268

茶芥、水及調味料收費：每位 22
Tea, Water & Condiments Charge: 22 per person.
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.