

# 耀 YAO

前菜  
Appetizer

冰鎮時令蔬果  
Seasonal Fresh Fruits, Vegetables

糟鹵花雕生醃蝦  
Pickled raw prawn with Hua Diao & fermented rice wine

湯羹  
Soup

花膠海參魚茸羹  
Braised shredded fish maw soup, sea cucumber with croaker

可升級 Upgrade

大宅佛跳牆 (+\$388/位 Pax)  
Double boiled abalone soup, fish maw, sea cucumber & mushroom

古法蛇羹 (+\$48/位 Pax)  
Braised shredded snake soup, bamboo shoot & lemon leaves

主菜  
Mains

荷香蒸玉帶  
Steamed scallop in lotus leave

可升級 Upgrade

蟹黃銀針燴蟹鉗 (+\$288/位 Pax)  
Braised crab cream & fresh crab claw, vegetarian shark's fin

乾燒麻香鮮鮑魚  
Abalone with fermented rice sauce & pepper oil

可升級 Upgrade

私房乾鮑魚扣北海道刺參 (+\$298/位 Pax)  
Braised whole dried abalone & Hokkaido Sea cucumber

文火和牛  
Slow cooked wagyu with homemade sauce

生煎一夜鮮  
Pan fried marinated fish

手功煨麵  
Noodle in soup, cabbage & shredded Yunnan ham

甜品  
Dessert

古早燉鮮奶  
Double boiled milk with secret ingredients

每位 Per Person \$880

茗茶(\$22/位)。價格以港幣計算，另加一服務費。  
Premium Tea (\$22/ pax). Prices are in Hong Kong dollars and subject to 10% service charge.