金磚豆腐

Deep Fried Crispy Bean Curd

葱油海蜇

Jellyfish with Scallion Oil

涼拌雲耳青瓜

Smacked Cucumber With Black Fungus

可另配 Additional Order

醬油生醃蝦 (+\$48/位 Pax)

Pickled Raw Prawn

椒鹽溏心鮑魚 (+\$58/隻 Pic)

Deep Fried Fresh Abalone with Salt and Pepper

Sill 時令湯羹

Soup of the day

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 (+\$168/位 Pax)

Braised Shredded Snake Soup, Bamboo Shoot & Lemon Leaves

★主 古法荷香蒸玉帶

Steamed Scallop, Shredded Pork & Mushrooms in Lotus Leave

鮑汁文火和牛

Slow Cooked Wagyu With Homemade Sauce

可另配 Additional Order

40 頭乾鮑魚扣鵝掌 (+\$198/位 Pax)

Braised 40-Head Premium Dried Abalone, Goose Web with Abalone Sauce

三蔥豆豉炆焗百花釀蟹爪

Baked Crab Claw and Minced Shrimp with Scallion and Black Bean

陳皮魚湯浸玉苗

Sauteed Seasonal Vegetables with Dried Tangerine Peel in Fish Broth

金腿瑤柱蛋白炒飯

Fried Rice with Egg White, Conpoy and Shredded Yunnan Ham

甜 大宅心思

Dessert of the day

每位 Per Person \$498

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

商務套祭