冰鎮時令蔬果

Seasonal Fresh Fruits, Vegetables

醬油牛醃蝦

Pickled Raw Prawn

椒鹽溏心鮑魚

Deep Fried Fresh Abalone with Salt and Pepper

葱油海蜇

Jellyfish with Scallion Oil

姬松茸竹笙花膠燉菜膽

Bamboo Piths Soup with Fish Maw, Brazilian Mushroom and Cabbage

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

M 主 蟹黃銀針燴珍寶蟹鈤 Braised Crab Cream & Fresh Jumbo Crab Claw, Vegetarian Shark's Fin

脆皮乾鮑魚扣遼參鵝掌

Braised Whole Dried Abalone, Sea Cucumber and Goose Web in Oyster Sauce

南乳吊燒麒麟魚

Crispy Mandarin Fish with Red Bean Sauce

大澳蝦醬啫啫時令菜苗

Seasonal Vegetables with Shrimp Paste in Casserole

蝦籽濃鷄湯手功拉麵

Noodles in Chicken Broth and Shrimp Roe

古早燉鮮奶

Double Boiled Milk With Secret Ingredients

京城石獅子

Sesame Ice Cream in Lion Shape

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