

大宅團圓冬至套餐 Daai Zaak Winter Solstice Menu

花雕鮮鮑魚 | 醬油醃生蝦 | 蔥油海蜇

Appetizer Platter (Abalone with Hua Diao | Pickled Raw Prawn | Jellyfish with Scallion Oil)

濃雞湯燉鮑翅

Braised Shark's Fin in Chicken Broth

- *升級·大宅佛跳牆(+388/位 pax)
- *Upgrade: Abalone soup, fish maw, sea cucumber & mushroom

招牌三蔥焗珍寶蟹鉗 (+HK\$288/位 pax) Baked Fresh Crab Claw with Three Different Onions

鮑汁禪衣40頭乾鮑魚扣鵝掌

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

- *另配| 遼參 (+HK\$98/位 pax)
- *Additional Order | Sea Cucumber

古法雙冬羊腩煲或古法蒸本灣馬友魚(3位或以下)

南乳吊燒三黃雞(4位或以上)

Braised Lamb Brisket with Bamboo Shoot and Black Mushroom in Casserole or Steamed Local Threadfin Fish (3 pax or below)

or

Crispy Chicken with Red Bean Sauce (4 pax or above)

蟹粉扒豆苗

Braised Pea Sprouts with Crab Roe

生炒臘味糯米飯

Fried Glutinous Rice, Assorted Air-fried Meat

東甲陳皮紅豆沙湯圓.滋潤棗皇糕

Read Bean Paste Glutinous Rice Balls . Red Date Pudding

HK\$1,188 每位 / per person