



中秋節盛宴
Mid-Autumn Festive Set Menu

川味蠔子 | 水晶肴肉 | 醬燒茄子

Sichuan-style razor clams · Chilled crystal ham

Braised eggplant in sweet soy glaze

蟹肉桂花炒花膠絲配金腿高湯

Fried shredded fish maw with crab meat and eggs, served with Jinhua ham broth

野菌醬燒原隻虎蝦

Sautéed tiger prawn with wild mushrooms sauce in sweet soy glaze

蔥燒黃玉參

Braised Australian yellow sea cucumber with spring onion

甜豆仁美極牛柳粒

Stir-fried diced beef tenderloin with sweet peas in Maggi sauce

鹹肉濃湯浸菜芯

Poached flowering Chinese cabbage with salted pork in rich broth

雪菜黃魚湯稻庭麵

Braised Inaniwa noodles in yellow croaker broth with pickled mustard greens

流沙金球 | 驢打滾

Deep-fried salted egg yolk lava ball

Red bean glutinous rice roll topped with soy bean powder

每位 per person

\$788