

## 行政晚市套餐 *Executive Dinner Tasting Menu*

杏汁燉白肺湯

*Double-boiled Pork Lungs and Almond Soup*

饕餮琵琶豆腐 拼 青瓜海蜇

*Crispy Bean Curd with Iberico Ham and Fish Meat with Jelly Fish in Master Fu's Sauce with Cucumber*

燕窩釀鳳翼 拼 欖菜肉碎四季豆

*Stuffed Chicken Wing with Bird's Nest with Wok-fried String Beans with Minced Pork and Olive Leaf*

30 頭南非吉品鮑魚扣花菇

*Braised Dried South Africa Abalone 30(PPC) with mushroom*

家鄉蒸龍躉腩

*Home Style Steamed Giant Grouper*

蟹肉瑤柱蛋白炒飯(跟時菜)

*Fried Rice with Fresh Crab Meat, Conpoy and Egg White (With Seasonal Vegetables)*

是日糖水

*Daily Sweet Soup*

養顏棗皇糕

*Chinese Red Date Cake*

每位 港幣 \$938 (2位起)

*HKD 938 per person (Minimum of 2 persons required)*

菜膽雲腿燉鮑翅

*Double-Boiled Superior Shark's Fin Soup with Yunnan Ham*

燕窩釀鳳翼 拼 饕餮琵琶豆腐

*Stuffed Chicken Wing with Bird's Nest with Iberico Ham and Fish Meat*

豉椒炒肚尖

*Stir-fried Pork's Tripe-tip with Black Beans and Chili Sauce*

35頭日本吉品鮑魚拼鵝掌

*Braised Dried Japan Yoshihama Abalone 35(PPC) with Goose's Web*

家鄉蒸龍躉腩

*Home Style Steamed Giant Grouper*

富哥招牌炒飯(跟時菜)

*Master Fu's Signature Fried Rice (With Seasonal Vegetables)*

是日糖水

*Daily Sweet Soup*

養顏棗皇糕

*Chinese Red Date Cake*

每位 港幣 \$1,880 (2位起)

*HKD 1,880 per person (Minimum of 2 persons required)*

如您對任何食物過敏，請告知我們的服務員。Please advise our staff of any food allergies.

以上價目均須另收茶芥及加一服務費 *Prices subject to 10% service charge, snacks, and tea fees.*