行政晚市套餐 Executive Dinner Tasting Menu

花膠燉螺頭湯 Double-boiled Conches with Fish Maw Soup

燕窩釀鳳翼 拼 饕餮琵琶豆腐

Stuffed Chicken Wing with Bird's Nest Crispy Bean Curd with Iberico Ham and Fish Meat

30 頭南非吉品鮑魚扣蝦子柚皮 Braised Dried South Africa Abalone 30(PPC) with Pomelo Skin with Shrimp Roe

> 家鄉蒸龍躉腩 Home Style Steamed Giant Grouper

> > 薑汁炒芥蘭

Stir-fried kale with ginger sauce

富哥招牌炒飯 Master Fu's Signature Fried Rice

> 是日糖水 Daily Sweet Soup

精美糕點 Selection of Pastries

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 Stuffed Chicken Wing with Bird's Nest

35頭日本吉品鮑魚扣遼參

Braised Dried Japan Yoshihama Abalone 35(PPC) with Sea Cucumber

脆皮妙齡鴿

Crispy Baby Pigeon

家鄉蒸龍躉腩 Home Style Steamed Giant Groupe

蟹肉扒時蔬 Braised Seasonal Vegetables with crabmeat

飄香荷葉飯 Fried Rice with Fresh Crab Meat and Conpoy, Wrapped in Lotus Leaf

蛋白杏仁茶 養顏囊皇糕 Almond Tea with Egg White Chinese Red Date Cake

每位 港幣 \$1,600 (2位起) HKD 1,600 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, snack, and tea fees.