

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*

鮑汁海參鵝掌扣柚皮

Braised Dried Sea Cucumber with Pomelo Skin with Goose's Web

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 Grouper

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

Almond Tea with Egg White

養顏棗皇糕

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.*