









中秋迎月蟹逅盛宴

MID-AUTUMN CELEBRATION HAIRY CRAB FEAST SET MENU

「玉」三小碟

鮮拆蟹肉柚子金桔沙律  、百花炸釀蟹鉗   、蜜汁錢叉燒   

Appetiser Trio




Crab Meat Salad with Pomelo and Kumquat Dressing, Crispy Crab Claw with Shrimp Paste, Barbecued Pork with Honey

紅燒鮮拆蟹粉燴花膠   



Braised Hairy Crab Roe and Meat with Shredded Fish Maw

鮑汁扣八頭鮑魚伴蝦籽柚皮   



Braised 8-Head Abalone and Pomelo Rind with Shrimp Roe in Abalone Sauce

濃湯絲瓜浸星斑球   


Poached Sliced Garoupa Fillet with Luffa and Mushroom in Supreme Broth

龍井黑糖茶燻雞  

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

鮮拆蟹粉小籠包  

Steamed Xiao Long Bao with Hairy Crab Roe

薑茶湯圓 

Double-boiled Sweet Ginger Tea with Glutinous Rice Dumplings

迎月美點    

Seasonal Petits Fours

早鳥優惠價每位\$1,080 early bird discounted rate per person

(原價每位\$1,588 original rate per person)

2024年9月10日或之前預訂可享用早鳥優惠

Book on or before 10 September 2024 to enjoy the early bird discount



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

菜式及食物或會因應季節變化及供應而改變，如有調整及停用恕不另行通知。
All items are subject to change due to seasonality and availability without prior notice.

以上價錢以港幣計算，並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.