

秋月同歡饗宴

AUTUMN REUNION FEAST SET MENU

供應期為 2026年9月14日至10月4日 | Available from 14 September to 4 October 2026

法式焗釀響螺     

Baked Sea Whelk stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver

雪蓮子燉花膠湯   

Double-boiled Fish Maw Soup with Snow Lotus Seed

蠔皇八頭鮑魚扣鵝掌   

Braised 8-head Abalone and Goose Web in Oyster Sauce

清蒸東星斑   

Steamed Spotted Garoupa with Spring Onion and Soy Sauce

龍井黑糖茶燻雞  

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

杏汁百合杞子浸菜苗   

Poached Seasonal Vegetables with Lily Bulb and Goji Berry in Almond Soup

鮑汁薑蔥撈麵   

Stewed Noodles with Shredded Spring Onion and Ginger in Abalone Sauce

迎月美點 

Seasonal Petits Fours

優惠價每位\$788 Discounted price per person

(原價每位\$1,588 Original price per person)

四位起 Minimum 4 persons



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.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

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.