## 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⑧⑩、百花炸釀蟹鉗⑧❷⑩⑤、蜜汁餞叉燒⑧❷⑩⑤ 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⑧⑤ Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

> > 鮮拆蟹粉小籠包瀏⑧ Steamed Xiao Long Bao with Hairy Crab Roe

> > > 薑茶湯圓⑧

Double-boiled Sweet Ginger Tea with Glutinous Rice Dumplings

迎月美點》》》》 Seasonal Petits Fours

優惠價每位\$1,080 discounted rate per person (原價每位\$1,588 original rate per person)

2024年9月10日或之前預訂可享高達七折早鳥優惠 Book on or before 10 September 2024 to enjoy an up to 30% early bird discount

 Ø 純素 Vegan 蒙食 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 類 Spie

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.