

金秋大閘蟹宴

生拆蟹粉小籠包

Shanghai-Style Pork Dumpling with Crab Cream

富豪四式拼盆

Special Barbecued Platter

生拆蟹粉燴魚翅

Stewed Shark's Fin Soup with Crab Cream

清蒸大閘蟹一隻(5 兩)

Steamed Shanghai Hairy Crab

游水海斑兩味 *Grouper in Two way:*

拍薑蒸斑頭腩 *Steamed Grouper with Minced Ginger*

翡翠百合炒斑球 *Sauteed Grouper with Fried Vegetables and Lily Bulb*

蟹粉扒時蔬

Stewed Seasonal Vegetables with Crab Cream

加拿大有機野米松子炒飯

Fried Rice with Canadian Lake Organic with Rice

黃糖薑茶

Brown Sugar with Ginger Sweet Soup

6 位 \$5688 for 6 people

大閘蟹一隻(5 兩) Shanghai Hairy Crab + \$198

以上套餐未能與其他優惠同時使用 All Set Menu Not Available in Combination with Other Offer,
以上套餐如有更改或停售 恕不另行通知 All of the above menu are subject to change without prior notice

多謝加一服務費 Plus 10% Service Charge

本店出品不用味精及人造色素 No MSG & Artificial Pigment



滋味大閘蟹宴

生拆蟹粉小籠包

Shanghai-Style Pork Dumpling with Crab Cream

西班牙伊比利黑叉燒伴京式煙燻素鵝

Barbecued Spanish Iberico Pork and Smoked Bean Curd Sheet with Shredded Mushroom

生拆蟹粉西施羹

Stewed Bean Curd Soup with Crab Cream

清蒸大閘蟹一隻(5 兩)

Steamed Shanghai Hairy Crab

35 頭乾鮑魚伴鵝掌

Braised 35 Head Abalone with Goose Web

黑蒜浸時蔬

Poached Seasonal Vegetables with Black Garlic

王子炒飯

Prince's Fried Rice

黃糖薑茶

Brown Sugar with Ginger Sweet Soup

每位 \$638 per person (2 位起 2 persons up)

大閘蟹一隻(5 兩) Shanghai Hairy Crab + \$198

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