



迎秋嘗「粵」團圓宴 Mid-Autumn Reunion Feast

迎「粵」三小碟

蜜汁黑豚肉叉燒 · 醉香鮑魚 · 蓬萊素鵝

YUÈ Special Platter

Honey-glazed Barbecued Pork · Drunken Abalone ·
Deep-fried Bean Curd Sheet Rolls Stuffed with Wild Mushrooms

菊花松茸花膠海皇羹

Braised Fish Maw and Seafood Soup
with Matsutake Mushrooms and Chrysanthemum

京燒琥珀金銀蝦球

Sautéed Prawns in Sweet and Sour Sauce with Caramelised Walnuts

蝦籽刺參扣鵝掌

Braised Sea Cucumber and Goose Webs with Dried Shrimp Roe in Oyster Sauce

蘆筍羊肚菌炒龍躉球

Sautéed Giant Garoupa Fillet with Asparagus and Morel Mushrooms

八寶葫蘆鴨

Braised Baby Duck Stuffed with Eight Treasures

鮮魚湯鳳尾蝦雲吞

Shrimp Wontons in Fish Soup

斑蘭椰汁千層糕

Steamed Pandan Puddings with Coconut Milk

嘗「粵」美點

楊桃 · 柿 · 菱角 · 芋仔

Seasonal Delights

Star Fruit · Persimmon · Water Caltrop · Taro

酒店住客、酒店網店預訂客人、Sino Club 及 Bistrochat 會員可享以下優惠價：

Hotel guests, hotel e-shop customers, and Sino Club and Bistrochat members
may enjoy the following special offers:

6位用 HK\$2,958 for 6 persons (原價 Original Price: HK\$3,688)

12位用 HK\$5,598 for 12 persons (原價 Original Price: HK\$6,988)

推廣期 Promotion Period: 19/9/2026 – 25/9/2026

另收原價加一服務費。Subject to a 10% service charge based on original prices.

以上推廣菜單不適用於任何折扣優惠。The above menu is not applicable to any discounts and promotional offers.

為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.