Winter Solstice Hearty Feast 冬至暖心套餐

Roasted Half Suckling Pig
紅透半邊天

Sautéed Coral Clam with Honey Bean
錦繡蜜糖豆炒珊瑚蚌

Deep-fried Shrimp Toast
百花炸蝦多士

Lobster Tail with Mushroom and Udon in Bouillon
上湯珍菌焗龍蝦尾伴稻庭烏冬

Double-boiled Teal and Conch Soup with Morel
羊肚菌及螺頭炖水鴨

Steamed Spotted Grouper with Ginger, Spring Onion and Premium Soya Sauce
蔥油頭抽蒸海星斑

Braised Pea Sprouts and Bamboo Fungus topped with Conpoy Sauce
瑤柱竹笙扒豆苗

Deep-fried Chicken
黃金脆皮雞

Fried Rice with Assorted Meat Wrapped in a Lotus Leaf
鮑汁飄香荷葉飯

Sweetened Red Bean Cream with Sesame Dumplings
紅豆沙湯圓

Seasonal Fruit Platter
時令鮮果拼盤

HK$4,288 for 6 persons 供 6 位用

Winter Solstice Premium Feast 冬至臻選套餐

Roasted Whole Suckling Pig
鴻運乳豬全體

Baked King Prawn with E-fu Noodles in Butter Bouillon Sauce
上湯牛油焗大虎蝦伊麵

Wok-fried Sea Cucumber Intestine and Vegetables in X.O. Chilli Sauce
X.O.醬翠綠炒桂花蚌

Double-boiled Teal Soup with Morel and Conch Head
羊肚菌花膠螺頭炖水鴨

Braised Whole Abalone and Chinese Mushroom with Vegetables in Oyster Sauce
蠔皇金錢翡翠五頭鮑魚

Steamed Spotted Grouper with Ginger, Spring Onion and Premium Soya Sauce
蔥油頭抽蒸海星斑

Braised Pea Sprouts and Bamboo Fungus topped with Conpoy Sauce
瑤柱竹笙扒豆苗

Marinated Fresh Chicken with Shallot and Zedoary
沙薑紅蔥頭鮮霸皇雞

Fried Rice with Assorted Seafood
錦繡海皇炒絲苗

Shrimp and Pork Dumpling in Bouillon
高湯鳳城水餃

Sweetened Red Bean Cream with Sesame Dumplings
紅豆沙湯圓

Seasonal Fruit Platter
時令鮮果拼盤

HK$7,688 for 12 persons 供 12 位用