

商务套餐
EXECUTIVE SET LUNCH

前菜
STARTER

开胃菜
Amuse Bouche

海鲜皮蛋‘豆腐’
Seafood Century Egg with ‘Tofu’

荔茸带子
Scallop wrapped in Yam Ring

主菜 (选一)
MAIN (Choose 1)

原只摩卡排骨
Mocha Pork Rib

冬菇酱蒸鳕鱼
Cod Fish Steamed with Mushroom Sauce

开边西澳洲龙虾
Australian Lobster (Half) (+34)

烹调煮法 Choice of Cooking Method:

上汤焗 | 咸蛋金沙 | 蒜蓉粉丝蒸
Braise with Superior Stock | Stir-fry with Golden Salted Egg |
Steam with Glass Vermicelli and Minced Garlic

贴心经典蟹(半只)
Fuss-Free JUMBO Signatures Crab (Half) (+38)

烹调煮法 Choice of Cooking Method:

获奖辣椒 | 招牌黑椒 | 鱼子酱芙蓉蒸
Award-Winning Chilli | Signature Black Pepper | Steam with Custard Egg and Caviar

饭/面 (选一)
RICE | NOODLE
(Choose 1)

鳕鱼鸳鸯炒饭
Yuen Yeung Fried Rice with Cod Fish and Scallops

招牌贵妃泡饭
Signature Fragrant Rice in Rich Seafood Broth (+28)

甜品 (选一)
DESSERT
(Choose 1)

杨枝甘露
Chilled Mango Sago Pomelo

时日特选新鲜水果
Seasonal Premium Fruit Platter (+4)

3 Courses
\$68 每位 Per Person

4 Courses
\$78 每位 Per Person
包含甜品一份 | Inclusive of Dessert