

嗜味套餐 CHEF MENU | HK 688 Per Person

福建特色拼盤 FUJIAN APPETISERS PLATTER

福鼎芋頭拌河田雞絲
Hetian Chicken Salad with Crispy Taro,
Chinese Baby Cabbage and Calamansi Sauce

和牛扁食
Wagyu Beef Wonton with Premium Soy Sauce

陳年青紅醉花螺
Marinated Whelk with Qinghong Rice Wine

閩南五香卷
Deep-Fried Five Spice Bean Curd Pork Roll

湯品 SOUP

帝王蟹肉魚肚羹
Fish Maw and King Crab Meat Thick Soup

或 OR

江海之味 FROM THE SEA

糟香麥片蝦
Cereal Prawn with Red Wine Lees Sauce

閩南風味精選 MINNAN SIGNATURES

閩派水仙和牛柳
Wok-Fried Wagyu Beef with Laocong Shuixian

或 OR

廈門薑母鴨
Xiamen-Style Ginger Duck

或 OR

是日魚鮮 (紅糟焗 / 閩南風味浸 / 青柑仔蒸)
Fish of the day (Steamed with Red Wine Lees Sauce / Minnan-Style Poached / Steamed with Calamansi Soy Sauce)

蔬菜 VEGETABLE

黑皮雞縱炒山蘇菜
Fuzhou-Style Stir-Fried 'Shan Su' Vegetable with Black Termite

主食 MAIN

海鮮福建魚麵
Fujian-Style Wok-Fried Fish Noodles with Assorted Seafood

甜品 DESSERT

閩南桃膠銀耳四果湯 (熱或凍)
Minnan Sweet Soup with Peach Gum and White Fungus (Hot or Cold)

或 OR

芋泥冰豆花
Sweet Taro Paste with Soymilk Pudding

茶王煙燻脆皮雞
(另加\$188)
Tea-Smoked Crispy Chicken
(Supplement \$188)

金銀蒜糟菜蒸蜆子 (2件)
(另加\$238)
Steamed Razor Clam with
Fujian Pickled Vegetable and Garlic Sauce (2 pieces)
(Supplement \$238)

飄香紅罈飯
(另加\$428)
Steamed Mud Crab with Sticky Rice
(Supplement \$428)

本地花龍蝦 (閩清糟菜蒸 / 15年花雕酒雞油蒸 / 糟香麥片 / 秘製辣椒醬焗)
(另加\$428)

Local Flower Lobster (Steamed with Fujian Pickled Vegetable / Steamed with Chicken Oil and
15 Years Shaohsing Wine / Cereal with Red Wine Lees Sauce / Home- Made Chilli Sauce)
(Supplement \$428)

以上價目均已港幣計算，並另加一服務費。套餐不可與其他折扣同時使用
All prices are in HK Dollars and subject to 10% service charge. Set menu cannot be used in conjunction with any other discounts.