

HKSAR ESTABLISHMENT DAY MENU

福建特色拼盤 FUJIAN APPETISERS PLATTER

永春老醋海蜇凍 Yongchun Aged Vinegar Jellyfish Terrine

福州老酒醉蟶子 Drunken Razor Clam with Qinghong Rice Wine

蟹粉蟹肉小金杯 Fujian 'Pie' with Hot Sour Mud Crab Meat, Lotus Root, Lettuce, Crispy Shallot and Lime Leaf

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

百香漬金瓜 Pickled Pumpkin with Passion Fruit and Spring Onion Oil

湯品 SOUP

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

松茸竹笙燉素湯 Simmered Tomato Broth with Matsutake Mushroom and Bamboo Fungus

江海之味 FROM THE SEA

閩南風味浸野生黄雞魚 Minnan-Style Poached Wild Chicken Grunt

閩清糟菜蒸北海道扇貝 Steamed Hokkaido Scallop with Fujian Pickled Vegetable and Vermicelli

主廚精選 CHEF'S SIGNATURE

茶香煙燻乳鴿 Tea-Smoked Crispy Pigeon

蔬菜 VEGETABLE

精釀豆腐盒拌山蘇菜 Braised "Shan Su" Vegetable in "Tofu Box "

主食 MAIN

海鮮福建魚麵 Fujian-Style 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)

每位\$988 Per Person

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.