



頌親恩晚宴

"Joy with Fam" Dinner Menu

5月14日及6月18日 May 14 & June 18

每位 HK\$538 / HK\$688 Per Person

於母親節或父親節兩星期前預訂頌親恩套餐及付款可享九折早鳥優惠
Enjoy 10% off early bird offer when reserved and
paid for our "Joy with Family" set dinner menu two weeks
prior to Mother's Day or Father's Day.

另設特選單點菜單
Special À La Carte Menu is also available

設加一服務費
plus 10% service charge

菜單 Menu





頌親恩晚餐 (A)
“Joy with Family” Set Dinner (A)

牡丹薈萃

Peony Symphony

蜜汁伊比利叉燒/脆皮燒腩仔/麻辣牛崧窩巴

Barbecued Iberico Pork Fillet, Honey Sauce

Roasted Crispy Pork Belly

Crispy Rice Crust, Spicy Minced Beef

竹筴瑤柱燉菜膽湯

Double-Boiled Cabbage Soup, Bamboo Pith, Conpoy

香梨蜜醋小排骨

Sweet and Sour Spare Rib, Fresh Pear

清蒸鮮虎斑

Steamed Tiger Grouper

開心果仁黃金大蝦球

Deep-Fried Prawn, Pistachio, Salty Egg Yolk Purée

御品炒香苗

Fried Rice, Crab Meat, Vegetable

楊枝甘露/杞子桂花糕/皇母蟠桃

Sweetened Sago Soup, Pomelo, Mango

Chilled Osmanthus Pudding, Goji berry

Longevity Bun

每位 \$538 Per Person

另設加一服務費 plus 10% service charge





頌親恩晚餐 (B)
“Joy with Family” Set Dinner (B)

牡丹薈萃

Peony Symphony

蜜汁伊比利叉燒/脆皮燒腩仔/柚子汁脆蝦球

Barbecued Iberico Pork Fillet, Honey Sauce

Roasted Crispy Pork Belly

Deep-Fried Prawn, Pomelo sauce

燕窩羊肚菌紅藜麥雞蓉羹

Bird Nest, Morel, Red Quinoa, Minced Chicken Soup

黑椒腰果露荀牛柳粒

Sautéed Angus Beef Cube, Asparagus, Black Pepper

松露蒜蓉蒸澳洲龍蝦 (每位半邊)

Steamed Australian Lobster, Black Truffle, Minced Garlic (half pcs/person)

舞茸北海道帶子扒時蔬

Braised Hokkaido Scallop, Matsutake, Vegetable

西班牙番茄乾鳳梨雞粒炒香苗

Fried Rice, Spanish Dried Tomato, Diced Chicken, Pineapple

楊枝甘露/杞子桂花糕/皇母蟠桃

Sweetened Sago Soup, Pomelo, Mango

Chilled Osmanthus Pudding, Goji berry

Longevity Bun

每位 \$688 Per Person

另設加一服務費 plus 10% service charge





明爐燒烤 Barbecued & Marinated Meat

潮蓮燒鵝皇

Roasted Crispy Goose 半隻 Half \$368/全隻 Whole \$628

乳香脆燒雞

Deep-Fried Crispy Chicken, Preserved Red Bean Curd Sauce 半隻 Half \$218/全隻 Whole \$398

蜜汁黑豚肉叉燒

Barbecued Iberico Pork Fillet, Honey Sauce \$208

湯羹 Soup

松茸竹絲雞燉豬腱湯

Double-Boiled Silky Fowl Soup, Pork Shin, Matsutake 每位 \$128/ per person

黑蒜螺頭燉花膠湯

Double-Boiled Fish Maw Soup, Sea Whelk, Black Garlic 每位 \$128/ per person

海鮮 Seafood

鮮蟹肉焗釀蟹蓋 (兩位起)

Baked Crab Shell, Fresh Crab Meat (Min 2 persons) 每位 \$188/ per person

花菇海參鵝掌煲

Goose Web, Black Mushroom, Sea Cucumber, Braised \$238

三蔥爆本地龍蝦

Stir-Fried Fresh Lobster, Purple Onion, Spring Onion, Shallot \$598

金沙脆虎蝦

Deep-Fried Tiger Prawn, Salty Egg, Yolk Puree \$298

X.O.醬雲耳蘆筍炒龍躉球

Stir-Fried Grouper Fillet, Fungus, Asparagus, X.O. Sauce \$228

游水海鮮 Fresh Seafood

東星斑/海石斑(時價)

Leopard Coral/ Grouper (Market Price)

生猛龍蝦

Lobster 每隻 \$638 per piece

南非鮮鮑魚

South Africa Fresh Abalone 每隻 \$78 per piece





肉類及蔬菜 Meat & Vegetable

鮮鳳梨咕嚕黑豚肉

Sweet and Sour Iberico Pork Fillet, Fresh Pineapple \$178

蜜椒霜降牛柳粒

Stir-Fried Angus Beef Cube, Bell Pepper, Honey Bean \$198

碧綠金湯琵琶豆腐

Crispy Bean Curd, Vegetable, Pumpkin Puree \$178

鮮菌紅燒豆腐

Braised Bean Curd, Fresh Mushroom \$138

嗜嗜花竹蝦乾玉蘭煲

Stir-Fried Kale, Dried Kuruma Shrimp \$148

花膠海味雜菜煲

Braised Assorted Vegetables, Fish Maw, Dried seafood \$188

粉麵飯 Rice & Noodles

鮑汁花膠撈粗麵

Braised Egg Noodle, Shitake, Fish Maw, Abalone Sauce \$168

薑米蘭度豚肉叉燒炒香苗

Barbecued Iberico Pork Fried Rice, Ginger, Kale \$148

甜品 Sweets

椰香十勝紅豆糕

Red Bean Pudding, Coconut Juice \$40

生磨桃膠腰果露

Sweetened Cashew Nut Soup, Peach Gum \$48

牡丹楊枝甘露

Sweetened Sago Soup, Pomelo, Mango \$48

皇母蟠桃

Longevity Bun 每隻 \$28 per piece

以上價目另收加一服務費 All prices are subject to 10% service charge

如閣下對任何食物有敏感或要求, 請於點單時告知服務員

If you have any concern regarding food allergies, please notify our staff before ordering

