

FULL MOON DINNER MENU 2017

FULL MOON DINNER MENU I

HK\$9,688+10% service charge per table of 12 persons

Red eggs with ginger
子薑紅雞蛋

Roasted suckling pig with jellyfish
脆皮乳豬拌海蜇

Wok-fried scallop and prawn with vegetables in black truffle sauce
松露翡翠鮮蝦炒帶子

Braised conpoy with mushroom and seasonal vegetables
瑤柱扒雙蔬

Deep-fried crab claws stuffed with shrimp paste
龍鬚百花炸蟹鉗

Double-boiled fish maw soup with chicken and bamboo piths
花膠竹笙燉雞

Simmered goose's web with Chinese mushroom,
vegetables and shrimp roe
蝦子鵝掌扣花菇

Steamed tiger garoupa
清蒸黃皮老虎斑

Deep-fried crispy chicken with preserved bean curd sauce
南乳脆皮雞

Fried rice with scallop and vegetable in black truffle sauce
黑松露帶子炒香苗

Braised e-fu noodle with shiitake mushroom
香菇炆伊麵

Sweetened walnut cream with glutinous dumpling
生磨合桃露湯丸

FULL MOON DINNER MENU 2017

FULL MOON DINNER MENU II

HK\$10,688+10% service charge
per table of 12 persons

Red eggs with ginger
子薑紅雞蛋

Roasted suckling pig with jellyfish
脆皮乳豬拌海蜇

Sautéed shrimp with asparagus in X.O. sauce
X.O. 醬露筍鮮蝦仁

Braised crab meat with crab coral and seasonal vegetables
萬子蟹肉扒雙蔬

Baked crab shell with wild mushroom, crab meat and cheese
芝士野菌焗蟹蓋

Braised bird's nest soup with minced chicken and egg white
雞蓉燕窩羹

Stewed fish maw with shiitake mushroom and vegetable in
shrimp roe sauce
蝦子花膠扣香菇

Steamed tiger garoupa
清蒸黃皮老虎斑

Deep-fried chicken with crispy garlic
大漠風砂雞

Seafood fried rice with egg white and vegetable
蛋白海鮮炒飯

Braised e-fu noodle with porcini mushroom
牛肝菌炆伊麵

Sweetened coconut cream with black glutinous rice and aloe
蘆薈椰汁紫米露