

FULL  
MOON  
DINNER  
MENU  
2016

FULL MOON DINNER MENU I

HK\$9,288+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

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

Braised bird's nest soup with shredded chicken and egg white

雞蓉燕窩羹

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  
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2016

FULL MOON DINNER MENU II

HK\$10,288+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 wild mushroom in abalone sauce  
鮑汁野菌燒伊麵

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