凱悦

THE CHINESE RESTAURANT

軒

SIGNATURE SET DINNER

招牌菜自選晚餐

\$680

(per person 每位) minimum two persons 只適用於兩位或以上

Chef Lo's Appetiser Selection

(choice of one dish for each person)

Barbecued pork: Chilled brined fresh baby abalone

Marinated cucumber, dried plum sauce;

Crispy bean curd, spicy salt;

Soy glazed eggplant, garlic

Soup (choice of one soup for each person)

Double-boiled fish maw soup, black mushroom, pak choy

Bird's nest soup, crab meat

Main Course (choice of one dish for each person)

Stuffed sea cucumber, dried shrimp, black and white glutinous rice

Steamed garoupa fillet, bean curd, homemade pickled chilli

Pan-fried garoupa fillet, asparagus, premium sov sauce 豉油皇玉簪香煎斑球

Garoupa fillet in clay pot, rice wine, spicy sauce

Fried prawn in clay pot, vermicelli, ginger

Stir-fried scallop, asparagus, X.O. chilli sauce

Smoked chicken, jasmine tea

Stir-fried sliced U.S. prime beef short rib. fresh green

pepper sauce, assorted mushrooms

Fried scallop bean curd patty, oyster sauce

盧師傅精選前菜

(每位白選一款)

蜜汁叉燒、冰鎮鹵水九孔鮑

話梅青瓜

八味豆腐

金蒜醬油蒸茄子

湯 (每位自選一款)

花膠北菇燉菜膽

蟹肉燕窩羹

主菜(每位自選一款)

煎釀黑白糯米蝦乾遼參

秘製剁椒豆腐蒸斑球

三杯龍躉球

乾逼粉絲蝦球煲

X.O.醬蘆筍炒帶子

茉莉花茶燻雞

山椒汁野菌炒牛肋骨肉

香煎帶子琵琶豆腐

Seasonal Vegetables

(choice of one cooking method for each table)

Wok-fried, garlic, ginger juice, simmered, preserved and salted eggs

Rice & Noodle (choice of one dish for each person)

Fried white and red rice, seafood, dried scallop Lobster fillet, diced scallop, rice, lobster broth Braised egg noodles, abalone sauce

Dessert (choice of one dessert for each person)

Sweetened almond soup, egg white Baked egg custard tart, glutinous dumpling Chilled mango pudding Chilled sago cream, pomelo, mango

季節時令蔬菜

(每枱可選一款烹調方法) 清炒、蒜蓉、薑汁、上湯浸、 金銀蛋

飯麵(每位自選一款) 金瑤海鮮炒紅糙米飯 龍蝦帶子貴妃泡飯 鮑魚汁炆麵

甜品(每位自選一款) 蛋白杏仁茶 酥皮流沙盞 香芒凍布甸 楊枝甘露