凱悦

THE CHINESE RESTAURANT

軒

套餐

\$1,380 (per person 每位) minimum two persons 只適用於兩位或以上

Sliced brined abalone, chilled 冰鎮鹵水鮑片

Double-boiled crab meat soup, bamboo pith, young papaya

四寶燉萬壽果

Wok-fried whole lobster tail 香煎龍蝦扒

Steamed fillet of garoupa, bean curd, homemade pickled chilli

秘製剁椒蒸斑片豆腐

Stir-fried diced Miyazaki beef, black garlic 黑蒜炒宮崎和牛粒

Braised egg noodles, abalone sauce 鮑魚汁炆麵

Chilled mango pudding 香芒凍布甸

套餐

\$3.990

one table for four persons 以每席四位計算

盧師傅精撰四小碟 Chef Lo's appetiser selection

Double-boiled fish maw soup, black mushroom,

pak choy

花膠北菇燉菜膽

Braised sliced abalone, sea cucumber, vegetables

碧綠海參鮑脯

清蒸海石斑 Steamed giant garoupa

桂花脆皮雞 Crispy fried chicken, osmanthus sauce

Braised dried scallop, bamboo pith, vegetables

瑤柱竹笙扒時蔬

Lotus wrapped fried rice, assorted meats,

duck essence

鴨汁四寶荷葉飯

Chilled mango pudding

香芒凍布甸

套餐

\$6,380 one table for six persons 以每席六位計算

Sliced brined abalone, chilled 冰鎮鹵水鮑片

Double-boiled crab meat soup, bamboo pith, young papaya

四寶燉萬壽果

Wok-fried lobster, superior broth 上湯焗龍蝦

Stir-fried diced Miyazaki beef, black garlic 黑蒜炒宮崎和牛粒

Steamed giant garoupa 清蒸海石斑

Stir-fried seasonal vegetables, Yunnan ham 雲腿蓉炒時蔬

Fried white and red rice, seafood, shredded dried scallop

金瑤海鮮炒紅糙米飯

Sweetened almond soup, egg white

蛋白杏仁茶

套餐

\$7,380 one table for eight persons 以每席八位計算

Peking duck 北京片皮鴨

Double-boiled crab meat soup, bamboo pith, young papaya

四寶燉萬壽果

Braised whole abalone, oyster sauce, seasonal vegetables

碧綠蠔皇原隻鮑魚

Shrimp in clay pot, vermicelli, ginger

乾逼粉絲中蝦煲

Steamed giant garoupa

清蒸海石斑

Lettuce wrap, minced duck, bamboo shoot, pine nuts

生菜片炒鴨崧

Braised egg noodle, barbecued pork, ginger, spring onion

薑蔥叉燒撈麵

Chilled mango pudding

香芒凍布甸