

FULL MOON DINNER MENU 2018

FULL MOON DINNER MENU I

HK\$9,988+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 twins vegetables with crab meat
蟹肉扒雙蔬

Crispy shrimp paste dumpling filled with foie gras
千絲鵝肝百花球

Double-boiled fish maw soup with chicken and bamboo piths
花膠竹筍燉雞

Braised goose web with pak ling mushroom in abalone sauce
鮑汁百靈菇扣鵝掌

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 enoki & wild mushrooms
金菇野菌炆伊麵

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

FULL MOON DINNER MENU 2018

FULL MOON DINNER MENU II

HK\$10,988+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 prawn with asparagus in X.O. sauce
X.O. 醬翡翠炒蝦球

Braised twin vegetables with conpoy and shimeji mushroom
金瑤靈芝菇扒雙蔬

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
abalone sauce
鮑汁花膠扣香菇

Steamed tiger garoupa
清蒸黃皮老虎斑

Deep-fried chicken with crispy garlic
大漠風砂雞

Fried rice with sea scallop and Yunnan ham
金腿帶子炒金苗

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