

精選齋宴

Vegetarian Set Menu

鮮果雜菜沙律
Vegetable salad, fresh fruit

燕窩金粟雪耳羹
Sweet corn broth, bird's nest, snow fungus

米盞彩虹野菌炒素雞
Sautéed vegetarian chicken, diced cashew nut, wild mushroom, bell peppers, rice basket

蘆筍竹筍卷
Asparagus rolls, bamboo pith

香煎野菌腐皮卷
Pan-fried bean curd skin rolls, wild mushroom

如意素福袋
Braised bean curd skin dumpling, elm fungus, diced vegetable

榨菜銀芽炆米粉
Braised vermicelli, bean sprouts, preserved vegetables

菠蘿桂花凍糕
Chilled jelly, pineapple, osmanthus

凍鮮果西米露
Chilled sago cream, fresh fruit

每位港幣 480 元
HKD480 per person

以上價目以港幣計算並須另加一服務費。 Price is in Hong Kong Dollar and subject to a 10% service charge.

蘇師傅推介套餐 Chef So's Recommended Set Menu

葡汁焗釀嚮螺

Baked sea whelk, diced conch, Portuguese sauce

紅燒蟹粉海皇燴燕窩

Braised bird's nest, crab roe, diced seafood

蠔皇原隻鮑魚

Stewed whole abalone, oyster sauce

美極醬彩椒牛柳粒

Sautéed beef cubes, bell peppers, Maggi sauce

菠蘿咕嚕雞

Deep-fried boneless chicken, pineapple, sweet and sour sauce

甫魚鮮菇炆伊府麵

Braised e-fu noodles, straw mushroom, dried sole

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

每位港幣 800 元

HKD800 per person

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桃里精選套餐 Tao Li Special Set Menu

葡汁野菌帶子焗釀蟹蓋

Baked crab shell, scallop, wild mushroom, Portuguese sauce

金湯竹笙海皇燴燕窩

Braised bird's nest, diced seafood, bamboo pith, mashed pumpkin

金沙蝦球伴西蘭花蝦球

Deep-fried prawns, mashed salted egg yolk; sautéed prawns, broccoli

原隻鮑魚花姿釀翠玉瓜

Braised whole abalone, minced squid, Tsui Yuk melon

清蒸東星斑

Steamed east spotted groupa

鹽焗手撕雞（半隻）伴海蜇

Hand-shredded salt baked chicken (half), jellyfish

鮮蝦雲吞麵

Wonton noodles, shrimp, pork, soup

合時甜品

Seasonal dessert

美點影雙輝

Chinese petits fours

港幣 2,280 元 (四位用)

HKD2,280 for four persons

桃里精選套餐 Tao Li Special Set Menu

百花蟹拑、叉燒、鮑魚海蜇頭及蒜片牛柳粒
Deep-fried crab claws, minced shrimp; barbecued pork;
chilled sliced abalone, jellyfish; sautéed beef cubes, garlic

花膠北菇燉菜膽
Double-boiled fish maw, black mushroom, Chinese cabbage

XO 醬翡翠蝦球花姿
Sautéed prawns, sliced squid, vegetables, homemade XO chilli sauce

碧綠蝦籽鵝掌扣海參
Stewed goose feet, sea cucumber, vegetables, shrimp roe sauce

清蒸東星斑
Steamed east spotted groupa

當紅脆皮走地雞（半隻）
Deep-fried crispy chicken (half)

上湯雲吞烏冬
Wonton, udon, supreme soup

合時甜品
Seasonal dessert

美點影雙輝
Chinese petits fours

港幣 3,380 元 (六位用)
HKD3,380 for six persons

商務午餐 Executive Set Menu

足料老火靚湯 或 蟹肉魚肚粟米羹
Daily homemade soup or Sweet corn broth, fish maw, crabmeat

點心拼盤 或 燒味拼盤
Dim sum combination or Barbecued meat platter

任選下列小菜 (每位) 壹款
Please select one of the following main courses (one dish per person)

韭皇蝦仁炒蛋
Scrambled egg, shrimps, chive stem
菠蘿咕嚕龍脷柳
Deep-fried sole fillet, pineapple, sweet and sour sauce
蠔油菜遠牛肉
Sautéed fillet of beef, vegetables, oyster sauce
豉汁涼瓜吊片
Sautéed bitter squash, sliced squid, black bean sauce

鯪魚肉蒸釀豆腐
Steamed bean curd, minced Canton carp
北菇冬瓜火腩炆三文魚頭腩
Braised salmon head, salmon brisket,
black mushroom, winter melon, roasted pork
蒜子金銀蛋浸節瓜
Simmered apple cucumber, garlic, preserved egg, salted egg
鮮草菇蘿蔔炆釀豆卜
Braised bean curd skin, fresh mushroom, turnip

任選下列飯麵 (每位) 壹款
Please select one of the following rice / noodle dishes (one dish per person)

菜遠肉絲湯米粉 或 瑤柱蛋白炒飯
Vermicelli, shredded pork, vegetables, soup or Fried rice, shredded conpoy, egg white

任選下列甜品 (每位) 壹款
Please select one of the following desserts (one dish per person)

香滑豆腐花
Sweetened bean curd
凍香芒布甸
Chilled fresh mango pudding

蓮子紅豆沙
Sweetened red bean cream, lotus seed
香滑芝麻糊
Sweetened black sesame cream

港幣 518 元 (兩位用)
HKD518 for two persons

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