



Foodie Retreat
「享·饗」住宿禮遇
1 July to 31 October 2021

晚膳菜譜

Dinner Menu

桃里四小碟

(蜜汁叉燒、花雕醉豬手、脆皮蟹肉春卷、青瓜海蜇頭)

Four kinds of appetisers

(barbecued pork, honey sauce; marinated pork knuckles, Chinese wine;
deep-fried spring rolls, crabmeat; cucumber, jellyfish)

花膠韭皇瑤柱羹

Conpoy broth, fish maw, chive stem

XO 醬帶子蝦球伴西蘭花

Sautéed scallops, prawns, broccoli, homemade XO chilli sauce

鳳梨咕嚕龍脷柳

Pan-fried sole fillet, pineapple, sweet and sour sauce

蠔皇原隻南非八頭鮑魚扣玉掌

Stewed whole 8 heads African abalone, duck feet, oyster sauce

上湯芙蓉粗烏冬

Udon, shrimp dumplings, supreme soup

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

如您對任何食物有過敏反應，請通知服務員相關資料。
Please advise our associates if you have any food allergies.



Foodie Retreat
「享·饗」住宿禮遇
1 November 2021 to 28 February 2022

晚膳菜譜

Dinner Menu

桃里四小碟

(蜜汁叉燒、鹵水牛腩、迷你百花炸釀蟹鉗、木耳海蜇)

Four kinds of appetisers

(barbecued pork, honey sauce; marinated beef shin, soy sauce;
deep-fried stuffed crab claws, minced shrimp; black fungus, jellyfish)

素翅竹笙瑤柱雞絲羹

Conpoy broth, bamboo pith, shredded chicken, mock shark's fin

XO 醬帶子花姿蜜糖豆

Sautéed scallops, sliced squids, honey beans, homemade XO chilli sauce

君度橙酒龍脷柳

Pan-fried sole fillet, cointreau

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8 heads South African abalone, black mushrooms, oyster sauce

甫魚蟹肉鮮菇炆伊府麵

Braised e-fu noodles, crabmeat, fresh mushrooms, dried sole

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

如您對任何食物有過敏反應，請通知服務員相關資料。
Please advise our associates if you have any food allergies.

The menu is not available on 24-26, 31 December 2021; 1, 31 January and 1-3, 14 February 2022



Foodie Retreat

「享·饗」住宿禮遇

節日晚膳菜譜

Festive Dinner Menu

桃里四小碟

(蜜汁叉燒、鹵水牛腩、迷你百花炸釀蟹鉗、蒜片牛柳粒、木耳海蜇)

Four kinds of appetisers

(barbecued pork, honey sauce; marinated beef shin, soy sauce;
deep-fried stuffed crab claws, minced shrimp;
sautéed beef cubes, sliced garlic; black fungus, jellyfish)

素翅竹筴瑤柱雞絲羹

Conpoy broth, bamboo pith, shredded chicken, mock shark's fin

XO 醬帶子花姿蜜糖豆

Sautéed scallops, sliced squids, honey beans, homemade XO chilli sauce

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8 heads South African abalone, black mushrooms, oyster sauce

濃海鮮湯波士頓龍蝦窩粳

Braised Boston lobster, crispy rice, seafood broth

君度橙酒龍脷柳

Pan-fried sole fillet, cointreau

甫魚蟹肉鮮菇炆伊府麵

Braised e-fu noodles, crabmeat, fresh mushrooms, dried sole

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

如您對任何食物有過敏反應，請通知服務員相關資料。
Please advise our associates if you have any food allergies.

The menu is available on 24-26, 31 December 2021; 1, 31 January and 1-3, 14 February 2022