

桃里夏日特選晚膳套餐  
Tao Li Summer Set Dinner  
7 June to 31 July 2023

菜譜

MENU

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桃里兩小碟

(桂花蜜黑毛豬叉燒、話梅柚子醋汁浸天桃)

Appetiser platter

(barbecued black pork, osmanthus honey sauce;  
marinated bell fruits, yuzu pon, preserved plum)

櫻花蝦醬炒蝦仁

Sautéed shrimps, preserved sakura shrimp paste

陳皮沙薑爆雞球

Sautéed boneless chicken, Mandarin peel, ginger sauce

杏汁杞子百合浸莧菜

Simmered Chinese spinach, lily bulbs, wolfberries, almond juice

蝦頭油帶子粒炒絲苗

Fried rice, diced scallop, shrimp oil

合時甜品

Seasonal dessert

中國茗茶

Chinese tea

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2 位用港幣 798 元 / HKD798 for 2 persons

A complimentary double-boiled winter melon soup with sliced Jinhua ham and bamboo pith per person for booking of 4 persons or above  
4 位或以上訂座，每位敬送雲腿片科甲瓜燉竹笙湯乙碗。

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.

以上價目須另加一服務費。  
Price is subject to 10% service charge.

價目不適用於任何折扣優惠。  
Price is not applicable to any discount privileges.