

REMIUM

精美燒味拼盤

Deluxe barbecued meat platter

酸辣海鮮羹

Hot and sour piquant soup with seafood

焗釀鮮蟹蓋

Baked crabmeat with onion served in crab shell

茶樹菇醬雜菌炒帶子

Sautéed scallop with assorted mushrooms in tea tree mushrooms sauce

蒜香牛柳甫

Pan-fried fillet of beef in spicy garlic salt

梅菜楊州炒飯或瑤柱金菇炆伊麵

Yeung Chow style fried rice with barbecue pork, shrimps and preserved vegetables or Braised E-Fu noodles with shredded conpoy and enoki mushrooms

生磨合桃露

Sweetened fresh walnut delights

美點雙輝

Chinese petits fours

\$ 888 每位 Per person

\$ 1.128 每位配白葡萄酒和紅葡萄酒各一杯 per person to include one glass of white wine and one glass of red wine



● 廚師精撰 Chef's Recommendation

所有價目均以港元計算及加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge

我們的食物和飲料可能含有微量過敏原,因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分,請您聯繫餐廳經理。 Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.



CLASSIC GOLD MENU

鴻運乳豬拼盤

Barbecued meat platter with suckling pig

什笙菜膽燉花膠湯

Double-boiled bamboo piths soup with brassica and fish maw

百花炸釀蟹鉗

Deep-fried crab claw stuffed with minced shrimp

鮮露筍炒龍脷球

Sautéed fillet of sole with green asparagus

十香醉肉排伴翡翠苗

Braised spare ribs with green sprouts in Chinese herbs

金葉庭炒飯

Signature fried rice

蛋白杏仁茶

Sweetened Chinese almond delights with egg white

美點雙輝

Chinese petits fours

CCOLO

\$ 758 每位 Per person

\$ 998 每位配白葡萄酒和紅葡萄酒各一杯 per person to include one glass of white wine and one glass of red wine





