



• 星級外賣菜單 •

M I C H E L I N T A K E A W A Y M E N U

Order Time 訂購時間: 12nn-9pm

Preparation Time 預備時間: 30-40 minutes 分鐘

請於30分鐘內享用或向餐廳查詢建議的翻熱方法。
Please enjoy it within 30 minutes, or ask the restaurant
for the suggested reheating method.

砂 / 鍋 / 精 / 選 / 推 / 介 /

CLAY POT TAKEOUT

*All dishes are served in a reusable clay pot. 所有菜式均以可循環再用的精緻砂鍋奉上。

高湯焗波士頓龍蝦伊麵

Braised Boston Lobster in Superior Soup
with E-fu Noodles
每隻 \$538 each

花雕雞油蒸膏蟹

Steamed Mud Crab with Chinese
Yellow Wine and Chicken Oil
每隻 \$630 each

西蘭花馬蹄炒蝦球

Sautéed Tiger Prawns with
Water Chestnuts and Broccoli
Regular 例 \$488

豉油王焗中蝦

Stewed Fresh Prawn with Superior Soy Sauce
Regular 例 \$438

西蘭花炒星斑球

Wok-fried Garoupa Fillet with Broccoli
Regular 例 \$880

薑葱焗生蠔

Stewed American Oyster with Ginger
and Scallion
Regular 例 \$328

百花釀婆參

Braised Sea Cucumber Stuffed with
Minced Shrimps and Egg White Sauce
Regular 例 \$488

原隻鮑魚鵝掌花菇

Braised Whole Abalone with
Goose Web and Black Mushroom
Regular 例 \$880

蟹黃蟹肉扒西蘭花

Braised Broccoli with Crab Meat
and Crab Roe
Regular 例 \$380

南乳粗齋煲

Braised Assorted Vegetable and Fungus
with Preserved Bean Curd Paste
Regular 例 \$298

乾蔥鮑魚雞煲

Seared Abalones and Chicken
with Shallots
Regular 例 \$698

鮑汁鵝掌婆參柚皮

Braised Goose Web, Sea Cucumber and Grapefruit Peel in Abalone Sauce
\$1,180 (六位用 For 6 persons)

中式安格斯牛柳

Pan-fried Angus Beef Tenderloin with Onion Sauce
\$780 (六位用 For 6 persons)

陳皮生煎雞煲仔飯

Steamed Rice with Pan-fried
Chicken and Mandarin Peel
Regular 例 \$328

南安油鴨脾鴛鴦腸煲仔飯

Steamed Rice with Preserved
Duck Legs and Sausages in Clay Pot
\$298 (兩位用 For 2 persons)



星 / 級 / 鮑 / 魚 / 盆 / 菜

DELUXE ABALONE POON CHOI *

附送砂鍋
Clay Pot Included

傳統的中式佳餚，材料豐富，安在家中與親友品嚐星級滋味。

A traditional Cantonese Casserole filled with seafood and barbecued meat to share among families and friends.

十頭鮑魚、婆參、中蝦、蠔豉、柱甫、蟹膠、原條釀鯪魚、花菇、燒鵝、貴妃雞、扣肉、蘿蔔、枝竹、蓮藕

Whole Abalone - 10 heads, Sea Cucumbers, Fresh Prawns, Dried Oysters, Conpoy, Fish Maw, Mud Carp Fish Stuffed with Minced Shrimp, Black Mushrooms, Roasted Goose, Marinated Chicken, Pork Belly, Radish, Bean Curd Sheets and Lotus Roots

\$2,388 (六位用 For 6 persons) | \$4,688 (十二位用 For 12 persons)

巧手小吃 APPETISERS

芥末雲耳海蜇頭 \$138
Marinated Jelly Fish and Black
Fungus with Wasabi

話梅車厘茄 \$118
Chilled Tomatoes Marinated
with Preserved Plum Juice

燉湯 SOUP

花膠鮮杏汁燉白肺 \$360 (兩位 For 2 persons)
Double-boiled Pork Lung Soup
with Fish Maw and Almond

是日老火湯 \$360 (四位 For 4 persons)
Daily Healthy Soup

名廚推介 CHEF'S RECOMMENDATIONS

蜜汁叉燒 \$280
Signature Honey-glazed Barbecued Pork

招牌燒味拼盤(蜜汁叉燒、燒腩仔、海蜇頭) \$488
Signature Barbecued Combination
(Honey-glazed Barbecued Pork, Roasted Pork Belly and Marinated Jelly Fish)

逸東脆皮燒鵝 半隻 Half \$398
Crispy Roasted Goose 每隻 Whole \$688

鴻運脆皮雞 半隻 Half \$298
Crispy Fried Chicken

瑤柱扒豆苗 Regular 例 \$380
Braised Pea Sprouts with Conpoy

麻辣蠔子皇撈雞 Regular 例 \$780
Marinated Razor Clams and Shredded Chicken in Spicy Dressing

蘆筍鮮百合榆耳炒玉帶子 Regular 例 \$488
Stir-fried Scallops with Asparagus, Fresh Lily Bulbs and Elm Fungus

外賣菜單不能與其他優惠或折扣同時使用
Takeaway menu cannot be used in conjunction with other promotion offer and discount

致電訂購 Order Now : (852) 2710 1093
Whatsapp : (852) 6293 5866

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