

母親節套餐 A

Mother's Day Set Menu A

大紅乳豬全體
Whole Roasted Crispy Suckling Pig

露筍花姿炒珊瑚蚌
Sautéed Coral Clams and Sliced Cuttlefish with Green Asparagus

桂林石榴炸蝦棗
Deep Fried Breaded Shrimp Paste Balls

瑤柱竹筍扒時蔬
Braised Seasonal Greens with Conpoy and Bamboo Pith

鮑參花膠素翅羹
Braised Fish Maw Soup with Abalone,
Sea Cucumber and Vegan Shark Fin

六頭鮑魚扣花菇玉掌
Braised Whole 6 Head Abalone with Goose Web and
Black Mushrooms in Oyster Sauce

清蒸老虎斑
Steamed Tiger Grouper

南乳吊燒雞
Roasted Marinated Chicken with Fermented Red Beancurd Sauce

鮑汁荷葉飯
Fried Rice in Abalone Sauce wrapped in Lotus Leaves

迷你蟠桃壽桃
Mini Longevity Bun with Lotus Seed Paste

萬壽果雪耳燉桃膠
Double Boiled Papaya with Silver Fungus and Peach Resin

六位用每席 **\$3,388** for 6 persons

十二位用每席 **\$6,088** for 12 persons
(只供大堂享用 main dining hall only)

母親節套餐 B

Mother's Day Set Menu B

大紅乳豬全體
Whole Roasted Crispy Suckling Pig

琥珀黑松露玉帶貴花蚌
Sautéed Scallops and Coral Clams with
Black Truffle and Caramelized Walnuts

上湯波士頓龍蝦伊麵
Stewed Boston Lobster in Supreme Broth with E-Fu Noodles

上湯腿絲鮮露筍
Green Asparagus and Shredded Yunnan Ham in Supreme Broth

蟹肉海皇燕窩羹
Bird's Nest Thick Soup with Seafood and Crab Meat

六頭鮑魚扣百靈菇玉掌
Braised Whole 6 Head Abalone with Goose Web and
King Oyster Mushrooms in Oyster Sauce

清蒸大星斑
Steamed Garoupa

南乳吊燒雞
Roasted Marinated Chicken with Fermented Red Beancurd Sauce

康樂樓炒飯
Hong Lok Lau Fried Rice

迷你蟠桃壽桃
Mini Longevity Bun with Lotus Seed Paste

萬壽果雪耳燉桃膠
Double Boiled Papaya with Silver Fungus and Peach Resin

六位用每席 **\$4,688** for 6 persons

十二位用每席 **\$8,688** for 12 persons
(十二位可供廳房享用 Set B 12 pax upgrade for VIP Room)