

乘

晶

軒







桃 花

桃·形態優美·象徵著永恆的桃花為春節之花。

The Peach Blossom

The Peach Blossom is an emblem of Springtime,  
and also a symbol of immortality.





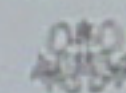
紅燒大群翅 (每位) Braised Most Superior Shark's Fin in Brown Sauce (Per Person)	\$ 470.00
竹筴燉鮑翅 (每位) Double Boiled Superior Shark's Fin with Bamboo Piths (Per Person)	\$ 440.00
菜膽燉鮑翅 (每位) Double Boiled Superior Shark's Fin with Chinese Cabbage (Per Person)	\$ 420.00
紅燒大鮑翅 (每位) Braised Superior Shark's Fin in Brown Sauce (Per Person)	\$ 420.00
蟹皇大生翅 (每位) Braised Shark's Fin with Crab Roe (Per Person)	\$ 470.00
蟹肉大生翅 (每位) Braised Shark's Fin with Crabmeat (Per Person)	\$ 240.00
酸辣帶子生翅 (每位) Braised Shark's Fin with Scallops in Hot and Sour Soup (Per Person)	\$ 240.00



鷄茸燴官燕 (每位) Stewed Imperial Bird's Nest with Minced Chicken (Per Person)	\$ 530.00
海鮮燕窩羹 (每位) Bird's Nest and Seafood Soup (Per Person)	\$ 130.00
官燕釀竹筴 (每位) Stuffed Bamboo Piths with Imperial Bird's Nest (Per Person)	\$ 530.00
蟹皇扒官燕 Braised Imperial Bird's Nest with Crab Roe	\$2,100.00
鴿蛋扒官燕 Braised Imperial Bird's Nest with Pigeon Eggs	\$2,100.00
腿片扒官燕 Braised Imperial Bird's Nest with Yunnan Ham	\$2,100.00

加一服務費  
Plus 10% Service Charge

海蜆拌三絲 Cold Meat Combination with Jelly Fish	\$ 260.00
凍醉香乳鴿 Cold Pigeon with Hua Diao Wine	\$ 170.00
化皮乳豬件 Barbecued Suckling Pig	\$ 170.00
燻蹄拼牛腩 Sliced Marinated Beef Shank and Pig's Knuckle	\$ 150.00
蜜味香叉燒 Barbecued Pork	\$ 150.00
明爐燒米鴨 Roast Duck	\$ 150.00
玫瑰豉油鷄 Chicken with Soya Sauce	\$ 150.00
北京片皮鴨 (二食·預定) Peking Duck (To Be Ordered in Advance and Served in Two Courses)	\$ 550.00



鴿蛋竹筴蝦球湯 (每位) Bamboo Piths with Prawns and Pigeon Egg in Soup (Per Person)	\$ 110.00
花膠燉北菇 (每位) Double Boiled Fish Maw and Black Mushrooms (Per Person)	\$ 100.00
北菇肘子燉菜膽 (每位) Double Boiled Chinese Cabbage with Yunnan Ham and Black Mushrooms (Per Person)	\$ 90.00
竹筴牛崧羹 (每位) Minced Beef with Bamboo Piths in Soup (Per Person)	\$ 90.00
蟹肉瑤柱豆腐羹 (每位) Crabmeat with Conpoy and Beancurd Soup (Per Person)	\$ 90.00
酸辣海鮮羹 (每位) Seafood in Hot and Sour Soup (Per Person)	\$ 90.00

加一服務費  
Plus 10% Service Charge



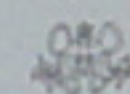
# 養晶軒

## HOME-COOKED SPECIALITIES 家鄉小炒

瑤柱花膠鴨絲羹(每位) Shredded Roast Duck with Fish Maw and Conpoy Soup (per person)	\$70.00
蝦球帶子鮮百合湯(每位) Prawns with Scallops and Lily Root Soup (per person)	\$70.00
發財好市大利 Braised Dried Oyster with Sea Moss and Pig's Tongue	\$160.00
帶子雞粒西蘭花 Sauteed Diced Scallop with Chicken and Broccoli	\$150.00
香芹石榴雞 Steamed Minced Shrimp with Chicken and Celery in Egg White Sachet	\$150.00
彩椒百合炒雞丁 Sauteed Diced Chicken with Lily Roots and Bellpepper	\$100.00
麵醬蘿蔔炆乳豬件 Stewed Suckling Pig and Turnip with Bean Paste	\$100.00
大良煎鯪魚餅 Panfried Minced Carp Patties served with Clam Sauce	\$90.00
椒鹽炸鱸魚粒 Deepfried Diced Pomfret with Spicy Salt	\$120.00
豉汁炆石斑件煲 Stewed Garoupa Fillet with Black Bean Sauce in Casserole	\$140.00
沙茶蝦碌粉絲煲 Prawns and Rice Vermicelli with Satay Sauce in Casserole	\$150.00
上湯薑葱焗蝦碌 Simmered Prawns, Ginger and Scallions with Supreme Broth	\$150.00
大良炒鮮奶 Stirfried Crabmeat with Barbecued Pork and Egg White	\$100.00
金盞椒鹽牛柳條 Deepfried Shredded Beef with Spicy Salt in Golden Basket	\$100.00
琥珀韭菜牛柳粒 Sauteed Diced Beef with Chinese Chives and Caramelized Walnuts	\$100.00
陳皮馬蹄蒸牛肉餅 Steamed Minced Beef with Waterchestnut and Mandarin Peel	\$90.00
蜜饒炸排骨 Deepfried Spare Ribs with Honey	\$100.00

加一服務費  
Plus 10% Service Charge

紅斑 Pink Garoupa	Market Price
東星斑 Spotted Garoupa	Market Price
蘇眉 Giant Labird	Market Price
老鼠斑 Pacific Garoupa	Market Price
膏蟹 Fresh Cream Crab	Market Price
肉蟹 Fresh Crab	Market Price
鮮響螺 Fresh Sea Whelk	Market Price
白灼基圍蝦 Poached Fresh Shrimps	Market Price



焗釀大響螺(每隻) Baked Stuffed Sea Whelk in Shell (Per Piece)	\$ 80.00
焗釀鮮蟹蓋(每隻) Baked Stuffed Crab Shell (Per Piece)	\$ 80.00
百花炸蟹钳(每隻) Deepfried Crab Claw and Minced Shrimp (Per Piece)	\$ 80.00

加一服務費  
Plus 10% Service Charge



凍鮑片露筍 Cold Sliced Abalone with Asparagus	\$ 480.00
原隻網鮑 Braised Whole Mouliou Abalone with Oyster Sauce	Market Price
原隻禾麻鮑 Braised Whole Ouma Abalone with Oyster Sauce	Market Price
原隻吉品鮑 Braised Whole Awabi Abalone with Oyster Sauce	Market Price
蠔皇麻鮑甫 Braised Sliced Superior Abalone with Oyster Sauce	\$1,800.00
花膠鮮鮑片 Braised Sliced Abalone and Fish Maw	\$ 530.00
碧綠鮮鮑片 Braised Sliced Abalone with Green Vegetables	\$ 450.00
蠔皇鮮鮑片 Braised Sliced Abalone with Oyster Sauce	\$ 500.00
鮮鮑片鵝掌北菇 Braised Sliced Abalone with Goose Webs and Black Mushrooms	\$ 430.00
鮑粒火鴨燒茄子 Braised Diced Abalone with Roast Duck and Eggplant	\$ 500.00
玉簪鮑魚卷 (每位) Braised Abalone Rolls with Minced Shrimp and Asparagus (Per Person)	\$ 250.00

加一服務費  
Plus 10% Service Charge

## 養晶軒

蒜子帶子浸時蔬 Braised Diced Scallop with Green Vegetables and Garlic	\$110.00
蟹肉火鴨絲韭菜花 Sauteed Shredded Roast Duck with Crabmeat and Chinese Chives	\$110.00
荔芋油鴨煲 Stewed Preserved Duck and Taro in Casserole	\$100.00
麻芥醬炸田雞腿 Deepfried Frogs' Legs with Mustard and Sesame Sauce	\$100.00
川辣海蜆炒鴿片 Sauteed Sliced Pigeon and Jelly Fish with Chilli Sauce	\$100.00
琵琶豆腐鳳尾蝦 Panfried Prawns and Beancurd	\$100.00
蒜蓉炸豆腐 Deepfried Beancurd with Garlic	\$90.00
家鄉煎藕餅 Panfried Lotus Root and Pork Patties	\$90.00
無錫肉骨煲 Spare Ribs with Sweet Vinegar in Casserole	\$100.00
甜豉煎金蠔 Panfried Dried Oyster with Soya Sauce	\$100.00
紅油雲吞芋絲 Won Ton and Taro Vermicelli in Chilli Sauce	\$100.00
紅炆羊腩煲 Braised Lamb Brisket with Black Mushrooms and Bamboo Shoot in Casserole	\$130.00
海味雜菜煲 Dried Shrimp with Conpoy and Green Vegetables in Casserole	\$100.00
燒鴨雞絲粥 Congee with Shredded Chicken and Roast Duck	\$80.00
生滾海皇粥 Congee with Precious Seafood	\$80.00
X.O. 醬干炒肉絲麵 Fried Noodles with Shredded Pork and X.O. Sauce	\$90.00
臘味糯米飯 Fried Glutinous Rice with Preserved Meat	\$90.00

加一服務費  
Plus 10% Service Charge



蒜茸蒸蝦球  
Steamed Prawns Flavoured with Garlic \$ 245.00

吉列炸蝦球  
Deepfried Prawns with Sweet and Sour Sauce \$ 225.00

沙丹芝麻蝦  
Prawns with Sesame and Mayonnaise Sauce \$ 245.00

碧綠炒蝦球  
Sauteed Prawns and Green Vegetables \$ 225.00

四川明蝦球  
Sauteed Prawns in Chilli Sauce \$ 245.00

豉汁明蝦球  
Sauteed Prawns with Black Bean Sauce \$ 245.00

窩貼大明蝦  
Crispy Fresh Prawns \$ 225.00

XO醬炸鳳尾蝦  
Deepfried Prawns with X.O. Sauce \$ 225.00



蟹皇扒竹筍  
Braised Bamboo Piths with Crab Roe \$ 460.00

帶子扒竹筍  
Braised Bamboo Piths with Scallops \$ 440.00

腿片扒竹筍  
Braised Bamboo Piths with Yunnan Ham \$ 420.00

竹筍扒上素  
Braised Bamboo Piths with Imperial Fungus \$ 175.00

竹筍扒時蔬  
Braised Bamboo Piths with Green Vegetables \$ 175.00

加一服務費  
Plus 10% Service Charge

XO醬金菇龍蝦球煲  
Lobster and Golden Mushrooms Flavoured with X.O. Sauce in Casserole \$ 600.00

梅辣龍蝦球茄子煲  
Lobster and Eggplant with Hot Plum Sauce in Casserole \$ 560.00

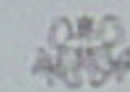
高湯灼龍蝦片  
Poached Lobster with Supreme Broth \$ 560.00

蟹皇龍蝦球蒸豆腐  
Steamed Lobster with Crab Roe and Beancurd \$ 580.00

金盞椒鹽龍蝦球  
Deepfried Lobster with Spicy Salt Served in Golden Basket \$ 580.00

豉汁碧綠龍蝦球  
Sauteed Lobster and Green Vegetables with Black Bean Sauce \$ 560.00

上湯焗開邊龍蝦 (每位)  
Simmered Lobster with Supreme Broth (Per Person) \$ 200.00



龍帶玉梨香  
Deepfried Scallops and Pears \$ 170.00

腿茸彩椒簪帶子  
Sauteed Scallops with Bellpepper and Yunnan Ham \$ 190.00

杏片炒帶子  
Sauteed Scallops with Almonds \$ 190.00

蟹皇帶子蒸豆腐  
Steamed Scallops with Beancurd and Crab Roe \$ 190.00

碧綠炒帶子  
Sauteed Scallops and Green Vegetables \$ 190.00

伍柳帶子粟米生菜包  
Diced Scallops with Sweet Corn and Pickles Served in Lettuce \$ 200.00

加一服務費  
Plus 10% Service Charge





伍柳菠蘿鱔條 Sauteed Shredded White Eel with Pineapple and Pickles	\$ 165.00
豉味燒白鱔 Panfried White Eel Marinated with Soya Sauce	\$ 175.00
沙丹芝麻吊片 Deepfried Squid with Sesame and Mayonnaise Sauce	\$ 165.00
太史田鷄丁 Sauteed Diced Frog with Olive Kernels and Chinese Chives	\$ 165.00
椒鹽田鷄腿 Deepfried Frogs' Legs Flavoured with Spicy Salt	\$ 165.00
醬爆牛柳甫 Sauteed Beef Fillet in Spicy Sauce	\$ 165.00
蒜蓉牛崧生菜包 Sauteed Minced Beef with Garlic Served in Lettuce	\$ 165.00
甜豉豬柳條 Sauteed Shredded Pork with Soya Sauce	\$ 165.00
麵醬四季豆炆乳豬 Stewed Suckling Pig and Green Beans with Bean Paste	\$ 165.00
中式焗排骨 Simmered Spare Ribs	\$ 165.00
蒜蓉蜜汁焗鶴鶉 Simmered Quail with Honey and Garlic	\$ 165.00

加一服務費  
Plus 10% Service Charge

蟹皇鮮奶翅 Stirfried Shark's Fin with Crab Roe and Fresh Milk	\$ 330.00
蟹肉魚翅菲菜花 Stirfried Shark's Fin with Crabmeat and Chinese Chive	\$ 300.00
炒桂花瑤蟹 Stirfried Conpoy with Crabmeat and Egg	\$ 175.00
芙蓉海鮮粒 Stirfried Seafood and Egg White	\$ 180.00
梅辣茄子肉蟹 Stewed Crab and Eggplant with Hot Plum Sauce	\$ 200.00
威化蟹肉卷 Deepfried Crabmeat in Rice Paper	\$ 165.00
威化響螺卷 Deepfried Sea Whelk in Rice Paper	\$ 165.00
花膠扣鵝掌 Braised Fish Maw with Goose Webs	\$ 270.00
花膠遼參鮮腐竹 Braised Beancurd Sheet with Shredded Fish Maw and Sea Cucumber	\$ 250.00
瑤柱銀杏鮮腐竹 Braised Beancurd Sheet with Ginko and Conpoy	\$ 165.00
豉汁百合鱸魚球 Sauteed Pomfret Fillet and Lily Root with Black Bean Sauce	\$ 165.00

加一服務費  
Plus 10% Service Charge



# 養晶軒

蒜子帶子浸時蔬 Braised Diced Scallop with Green Vegetables and Garlic	\$110.00
蟹肉火鴨絲韭菜花 Sauteed Shredded Roast Duck with Crabmeat and Chinese Chives	\$110.00
荔芋油鴨煲 Stewed Preserved Duck and Taro in Casserole	\$100.00
蒜芥醬炸田雞腿 Deepfried Frogs' Legs with Mustard and Sesame Sauce	\$100.00
川辣海蜆炒鴿片 Sauteed Sliced Pigeon and Jelly Fish with Chilli Sauce	\$100.00
琵琶豆腐鳳尾蝦 Panfried Prawns and Beancurd	\$100.00
蒜蓉炸豆腐 Deepfried Beancurd with Garlic	\$90.00
家鄉煎藕餅 Panfried Lotus Root and Pork Patties	\$90.00
無錫肉骨煲 Spare Ribs with Sweet Vinegar in Casserole	\$100.00
甜豉煎金蠔 Panfried Dried Oyster with Soya Sauce	\$100.00
紅油雲吞芋絲 Won Ton and Taro Vermicelli in Chilli Sauce	\$100.00
紅炆羊腩煲 Braised Lamb Brisket with Black Mushrooms and Bamboo Shoot in Casserole	\$130.00
海味雜菜煲 Dried Shrimp with Conpoy and Green Vegetables in Casserole	\$100.00
燒鴨雞絲粥 Congee with Shredded Chicken and Roast Duck	\$80.00
生滾海皇粥 Congee with Precious Seafood	\$80.00
X.O.醬干炒肉絲麵 Fried Noodles with Shredded Pork and X.O. Sauce	\$90.00
臘味糯米飯 Fried Glutinous Rice with Preserved Meat	\$90.00

加一服務費  
Plus 10% Service Charge

脆皮龍崗鷄 Roast Lung Kong Chicken	Half \$ 170.00	Whole \$ 340.00
金華玉樹鷄 Steamed Chicken with Yunnan Ham and Green Vegetables	\$ 190.00	\$ 380.00
伍柳炒鷄絲 Sauteed Shredded Chicken with Pickles		\$ 165.00
西檸煎鷄甫 Panfried Deboned Chicken in Lemon Sauce		\$ 165.00
豆豉爆鷄球 Sauteed Chicken with Black Beans		\$ 165.00
大千辣鷄球 Sauteed Chicken with Dried Chilli and Shallots		\$ 165.00
蟹皇韭菜炒鷄丁 Sauteed Diced Chicken with Chinese Chives and Crab Roe		\$ 180.00
燒石岐乳鴿 Roast Shek Ki Pigeon		\$ 165.00
生菜片鴿崧 Sauteed Minced Pigeon served in Crispy Lettuce		\$ 165.00
蠔皇焗乳鴿 Shek Ki Pigeon Simmered in Oyster Sauce		\$ 165.00
琥珀炒鴿丁 Sauteed Diced Pigeon and Caramelized Walnuts		\$ 165.00
四川炒鴿柳 Sauteed Pigeon Fillets in Chilli Sauce		\$ 165.00
香杏炒鴿片 Sauteed Pigeon Fillets with Almonds		\$ 165.00
檸汁奇異鴨 Roast Duck with Kiwi in Lemon Sauce		\$ 165.00

加一服務費  
Plus 10% Service Charge



# 聚晶軒

## 精選套餐 SPECIAL SET DINNER

威化蟹肉卷  
DEEPPRIED CRABMEAT IN RICE PAPER  
紅燒雞絲翅  
BRAISED SHARK'S FIN WITH SHREDDED CHICKEN  
XO 醬明蝦球  
SAUTEED PRAWNS IN X.O. SAUCE  
蒜蓉炒牛柳條  
SAUTEED SHREDDED BEEF WITH GARLIC  
竹筴扒時蔬  
BRAISED BAMBOO PITHS WITH VEGETABLES  
飄香荷葉飯  
FRIED RICE STEAMED IN LOTUS LEAF  
敬奉甜品  
COMPLIMENTARY DESSERT  
HK\$1,100.00 + 10% SERVICE CHARGE  
兩位用 FOR 2 PERSONS

海蜆拌三絲  
COLD MEAT COMBINATION WITH JELLY FISH  
花膠瑤柱燒生翅  
SHARK'S FIN  
WITH SHREDDED FISH MAW AND CONPOY  
清蒸東星斑  
STEAMED FRESH SPOTTED GAROUPA  
上湯薑蔥焗蝦碌  
SIMMERED PRAWNS, GINGER AND SCALLIONS WITH  
SUPREME BROTH  
金華玉樹雞  
STEAMED CHICKEN WITH YUNNAN HAM AND  
GREEN VEGETABLES  
清炒時蔬  
SAUTEED GREEN VEGETABLES  
蝦子燒伊麵  
STEWED E-FU NOODLES WITH SHRIMP ROE  
敬奉甜品  
COMPLIMENTARY DESSERT  
HK\$2,888.00 + 10% SERVICE CHARGE  
五至六位用 FOR 5-6 PERSONS

燒味大拼盆  
BARBECUED MEAT COMBINATION  
紅燒蟹肉翅  
BRAISED SHARK'S FIN WITH CRABMEAT  
清蒸東星斑  
STEAMED FRESH SPOTTED GAROUPA  
豉油皇煎蝦碌  
PANFRIED PRAWNS IN SOYA SAUCE  
川辣甜豆鴿片  
SAUTEED SLICED PIGEON AND SWEET BEANS  
WITH CHILLI SAUCE  
清炒時蔬  
SAUTEED GREEN VEGETABLES  
福建炒飯  
FRIED RICE WITH "FUIKIEN" STYLE  
敬奉甜品  
COMPLIMENTARY DESSERT  
HK\$1,888.00 + 10% SERVICE CHARGE  
三至四位用 FOR 3-4 PERSONS

威化响螺卷  
DEEPPRIED SEA WHELK IN RICE PAPER  
菜膽焗鮑翅  
DOUBLE BOILED SUPERIOR SHARK'S FIN  
WITH CABBAGE  
清蒸東星斑  
STEAMED FRESH SPOTTED GAROUPA  
脆皮龍崗雞  
ROAST LUNG KONG CHICKEN  
彩椒百合帶子丁  
SAUTEED DICED SCALLOP  
WITH LILY ROOT AND BELLPEPPER  
清炒時蔬  
SAUTEED GREEN VEGETABLES  
海鮮皇炒飯  
FRIED RICE WITH SEAFOOD  
敬奉甜品  
COMPLIMENTARY DESSERT  
HK\$3,888.00 + 10% SERVICE CHARGE  
七至八位用 FOR 7-8 PERSONS

# 聚晶軒

## HOME-COOKED SPECIALITIES 家鄉小炒

瑤柱花膠鴨絲羹(每位)  
Shredded Roast Duck with Fish Maw and Conpoy Soup (per person) \$70.00  
蝦球帶子鮮百合湯(每位)  
Prawns with Scallops and Lily Root Soup (per person) \$70.00  
發財好市大利  
Braised Dried Oyster with Sea Moss and Pig's Tongue \$160.00  
帶子雞粒西蘭花  
Sauteed Diced Scallop with Chicken and Broccoli \$150.00  
香芹石榴雞  
Steamed Minced Shrimp with Chicken and Celery in Egg White Sachet \$150.00  
彩椒百合炒雞丁  
Sauteed Diced Chicken with Lily Roots and Bellpepper \$100.00  
麵醬蘿蔔炆乳豬件  
Stewed Suckling Pig and Turnip with Bean Paste \$100.00  
大良煎鯪魚餅  
Panfried Minced Carp Patties served with Clam Sauce \$90.00  
椒鹽炸鱸魚粒  
Deepfried Diced Pomfret with Spicy Salt \$120.00  
豉汁炆石斑件煲  
Stewed Garoupa Fillet with Black Bean Sauce in Casserole \$140.00  
沙茶蝦碌粉絲煲  
Prawns and Rice Vermicelli with Satay Sauce in Casserole \$150.00  
上湯薑蔥焗蝦碌  
Simmered Prawns, Ginger and Scallions with Supreme Broth \$150.00  
大良炒鮮奶  
Stirfried Crabmeat with Barbecued Pork and Egg White \$100.00  
金盞椒鹽牛柳條  
Deepfried Shredded Beef with Spicy Salt in Golden Basket \$100.00  
琥珀薑菜牛柳粒  
Sauteed Diced Beef with Chinese Chives and Caramelized Walnuts \$100.00  
陳皮馬蹄蒸牛肉餅  
Steamed Minced Beef with Waterchestnut and Mandarin Peel \$90.00  
蜜饒炸排骨  
Deepfried Spare Ribs with Honey \$100.00

加一服務費  
Plus 10% Service Charge



# 養品軒

鮑魚上湯生麵 (每位) Sliced Abalone and Noodles in Supreme Broth (Per Person)	\$ 160.00
明蝦球炒麵 Fried Noodles with Prawns	\$ 140.00
海鮮皇炒麵 Fried Noodles with Assorted Seafood	\$ 130.00
香炒烏冬麵 Fried Japanese Noodles with Barbecued Pork and Shrimps	\$ 115.00
鮑魚汁撈麵 Stewed Noodles Flavoured with Abalone	\$ 115.00
豉油皇炒麵 Fried Noodles with Sesame and Soya Sauce	\$ 115.00
蝦子燒伊麵 Braised E-Fu Noodles with Shrimp Roe	\$ 115.00
星洲炒米粉 Fried Rice Vermicelli with Barbecued Pork and Shrimps Flavoured in Curry	\$ 115.00
羅漢齋炒河 Fried Rice Noodles with Imperial Fungus	\$ 115.00
蟹肉燴伊麵 (每位) Stewed E-Fu Noodles with Crabmeat (Per Person)	\$ 65.00
榨菜牛菘炒飯 Fried Rice with Beef and Preserved Vegetables	\$ 115.00
海鮮皇炒飯 Fried Rice with Seafood	\$ 115.00
飄香荷葉飯 (每位) Fried Rice Wrapped and Steamed in Lotus Leaf (Per Person)	\$ 55.00
上湯煎粉菜 (每位) Deepfried Dumplings in Hot Bouillon (Per Person)	\$ 33.00

加一服務費  
Plus 10% Service Charge





椰盅燉官燕 (每個)  
Double Boiled Imperial Bird's Nest in Whole Coconut (Per Piece) \$1,600.00

椰汁燉官燕 (每位)  
Double Boiled Imperial Bird's Nest Flavoured with Coconut (Per Person) \$ 530.00

栗茸焗西米布甸  
Baked Sago Pudding with Chestnut Paste \$ 30.00

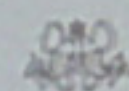
生磨杏仁茶  
Sweetened Almond Cream \$ 30.00

蓮子紅豆沙  
Sweetened Red Bean Cream with Lotus Seeds \$ 30.00

香芒凍布甸  
Chilled Mango Pudding \$ 30.00

凍椰汁紫米露  
Chilled Black Glutinous Rice Cream Flavoured in Coconut \$ 30.00

凍椰汁西米露  
Chilled Sago Cream Flavoured in Coconut \$ 30.00



豆沙芝麻棗  
Deepfried Sesame Dumplings with Red Bean Paste \$ 30.00

南乳油香餅  
Savoury Cake with Lotus Seed Paste \$ 30.00

迷你椰絲撻  
Baked Coconut Tartelettes \$ 30.00

迷你鮮奶撻  
Baked Fresh Milk Tartelettes \$ 30.00

冰皮蓮蓉餅  
Chilled Crystalline Dumplings with Lotus Seed Paste \$ 30.00

西米花生糕  
Chilled Sago Pudding with Peanut \$ 30.00

加一服務費  
Plus 10% Service Charge



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