



## 國金秋冬精品宴

乳豬鵝肝脆窩巴

*Suckling Pig Layered with Foie Gras and Crispy Rice Cracker*

水晶大蝦球

*Sautéed Crystal King Prawn*

正宗太史五蛇羹

或

花膠杏汁菜膽燉白肺湯

*Braised Five-Snake Soup*

or

*Double-boiled Pig's Lung Soup with Almond Cream and Fish Maw*

廿二頭南非吉品鮑伴日本花菇

*Braised 22-Head African Dried Abalone with Black Mushroom*

鰻魚汁燒鱈魚

*Pan-seared Cod Filet with Homemade Eel Sauce*

烏魚子鮮蟹肉伴翡翠

*Braised Seasonal Vegetables with Crab Meat, Egg White and Karasumi*

臘味生炒糯米飯

*Stir-fried Glutinous Rice with Preserved Meats and Sausage*

薑汁燉鮮奶·新薑棗皇糕

*Double-boiled Fresh Milk with Ginger  
Steamed Red Dates Cakes*

每位 HK\$1,980+10% (兩位起)