



# Hong Kong Law Society Dining Month

## 香港律師會會員午市套餐 2025

### Lunch Menu 2025

砵酒焗廣島蠔拼原隻鮑魚花膠酥

Baked oyster with port wine

Baked pastries filled with fish maw and mushrooms, topped with whole abalone

蟹肉粟米魚肚羹

Braised crab meat, sweet corn with diced fish maw soup

XO 醬蝦球帶子伴清炒菜遠

Sautéed prawn, scallop with seasonal vegetables and homemade spicy sauce

摩利菌濃雞湯脆豆腐

Golden-fried stuffed bean curd with egg, Shanghai cabbage and morel mushroom in chicken broth

牛油果銀鱈魚焗飯

Baked rice with cod fish, avocado and cream sauce

蛋白杏仁茶配唐閣精選美點

Sweetened almond cream with egg white and T'ang Court dessert delight

**每位 HK\$680 per person**

加一服務費

**Subject to 10% service charge**



# Hong Kong Law Society Dining Month

## 香港律師會會員晚市套餐 2025

### Dinner Menu 2025

砵酒焗廣島蠔拼百花釀鮮蟹拑

Baked oyster with port wine

Golden-fried fresh crab claw stuffed with shrimp paste

芙蓉蟹粉燴官燕盞

Braised imperial bird's nest with hairy crab and steamed egg white

燒雲腿伴油泡元貝皇

Stir-fried scallop with golden-fried Yunnan ham

乾蔥生煎羊鞍

Pan-fried sliced lamb with shallot, mushrooms and coriander

蟹粉琵琶豆腐

Braised bean curd stuffed with shrimp paste, Cantonese-style barbecued pork, black mushroom and hairy crab

花膠絲薑蔥撈麵

Stewed noodles with shredded fish maw, ginger and spring onion

川貝蘋果燉雪燕配唐閣精選美點

Double-boiled apple, fritillary bulb with gum tragacanth and T'ang Court dessert delight

**每位 HK\$1,680 per person**

加一服務費

**Subject to 10% service charge**