



中秋節套餐 Mid-Autumn Dinner Set

奧卑利特式拼盤

奧卑利酒糟蛋 陳醋青瓜黑木耳 香干馬蘭頭 天白菇烤麩
Marinated eggs, fermented rice wine
Marinated black fungus and cucumber, aged vinegar
Finely minced Malantou, pressed bean curd
Marinated bran dough and shiitake mushroom, fresh soybean

蔥燒刺參

Braised sea cucumber, scallion

慢煮安格斯牛方

Slow-braised Angus beef, mantou

雪菜星斑球

Sauteed Garoupa, preserved mustard green

火腫片津白膽

Braised Chinese cabbage, Jinhua ham

蟹粉伴麵

Hairy crab roe hand-pulled noodles

點心

灌湯黑豚肉小籠包

Xiaolongbao (Iberico pork soup dumpling)

素菜蒸餃

Steamed vegetable dumpling

桂花陳酒釀芝麻湯丸

Osmanthus and aged rice wine soup,
housemade sesame dumpling

每位 \$780

HK\$780 Per Person

White wine:

Chardonnay, Vincent Girardin, Meursault 1er Cru Les Charrons,
Burgundy, France 2015

\$1280

Red wine:

Barbra, The Drift, Gift horse, Overberg, South Africa 2015

\$960