

梁師傅推介午餐

Chef Recommendation Set Lunch

淮杞瑤柱燉瓜環

Double-boiled Melon Soup with Conpoy
(可轉花膠鮑魚灌湯餃每位另加 HK\$38)
(Fish Maw and Abalone Dumpling in Soup HK\$38 Supplement Per Person)

嘉福點心(每檯任選三款)

Dim Sum Platter (Each Table Select 3 Different Dish)

時令菜蔬

(做法可選: 清炒, 蒜茸或上湯浸)
Seasonal Vegetables
(Selection of Cooking Method:
Sautéed, Garlic and Poached with Supreme Soup)

主食(每檯任擇一款)

(Main Course Each Table Select One Dish)

嘉福魚湯米粉

Vermicelli in Fish Broth

發財鯪魚球粥

Congee with Grass Carp Balls and
Long Thread Moss

檳城炒瀨粉

Wok-fried Rice Noodle in Penang Style

上湯北菇生麵每位

Soup Noodle with Black Mushroom

沙窩金勾煎腸粉

Wok-fried Rice Flour Rolls with
Bean Sprouts in Casserole

牛油果海鮮炒飯

Fried Rice with Assorted Seafood and Avocado

招牌蛋白杏仁露

Homemade Almond Cream with Egg White

香酥奶皇春卷

Deep-fried Egg Custard Spring Rolls

每位 \$288 Per Person (兩位起 Minimum Two Persons)

此套餐任何折扣恕不適用
Not Applicable For Any Discount

菜式含有豬肉成份。以上價目均以港元計算，需另收加一服務費
Dishes might contain Pork. All prices are in Hong Kong dollars and are subject to 10% service charge