

馨香獻禮・母親節饗宴
Li Xuan Mother's Day Cantonese Banquet

御品小滿漢




Imperial Mother's Tribute Feast

人蔘酒香黑羽雞       剁椒皮蛋       果香烏金捲      
焦糖脆皮松坂       黃金泡菜       蜜汁靚燒皇      
爐烤櫻桃鴨       麻香腐竹農家菜      







Drunken Silkie Chicken with Ginseng and Shaoxing Wine / Century Egg with Chopped Chili / Mullet Roe Roll with Fruit Essence / Caramelized Crispy Pork Jowl / Golden Pickled Cabbage / Honey-Glazed Cantonese Barbecued Pork / Roasted Cherry Duck / Sesame Bean Curd Skin with Seasonal Greens

金尊花膠養顏跳牆盅      







Fish Maw "Buddha Jumps Over the Wall"

上湯海蝦添壽麵      







Longevity Noodles with King Prawns in Superior Broth

蠔皇御品鮑映東坡      







Braised Abalone and Dongpo Pork Belly in Oyster Sauce

玉露豉香蒸龍虎斑      






Steamed Spotted Garoupa with Black Bean Sauce

枸杞蟲草映時蔬      

Seasonal Vegetables with Goji Berries and Cordyceps

松露鮑汁海鮮撈飯      

Seafood Rice with Truffle and Abalone Sauce

荔語玫瑰慕斯蛋糕     

Lychee Rose Mousse Cake

嶺南時令鮮果盤

Seasonal Fresh Fruit Platter

桌菜售價\$ 19,800+10%/10 persons (每桌 10 位)

Ingredient may change due to seasonal inquiry and demands

菜單將會因為季節食材更換做調

 Shellfish 甲殼類  Mango 芒果  Peanut 花生  Milk, Goat Milk 牛奶、羊奶  Egg 蛋  Nuts 堅果類

 Sesame 芝麻  Gluten 含麩質之穀物  Soybean 大豆  Fish 魚類  Sulphites 亞硫酸鹽類

讓我們滿足您的各種需求和期望。如有任何特殊的飲食要求請讓我們知道，我們愉悅地提供您新的用餐體驗。

Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary requirements and we happily renew your dining experience.