



FIREWORK SHOW - DINNER SET MENU

辣子軟殼蟹拌法國邊豆
CHILLI SOFT SHELL CRAB WITH FRENCH BEAN

蜜汁黑豚叉燒
ROASTED IBERICO PORK WITH HONEY SAUCE

原個椰皇花膠燉海螺湯
DOUBLE BOILED SOUP WITH FISH MAW AND SEA CONCH IN COCONUT

魚子醬日本雪場蟹配南非六頭鮑魚
BAKED SNOW CRAB WITH CAVIAR AND BRAISED ABALONE (6 HEADS)

法國藍龍蝦雞油菌伴燴岩米
SAUTEED BLUE LOBSTER WITH CHANTARELLE AND CLIFF RICE

頭抽金不換生煎走地雞
PAN-FRIED FREE RANGE CHICKEN WITH
SUPREME SOYA SAUCE AND SWEET BASIL

金湯仙翁米浸美國菠菜苗
ALGAE PEARL AND AMERICAN SPINACH IN PUMPKIN SOUP

川貝桃膠燉法國啤梨
DOUBLE BOILED FRENCH PEAR IN CHUANBEI AND PEACH GUM JELLY

或 / OR

茉莉花茶意式奶凍 配 香蕉朱古力味爆谷
JASMINE TEA FLAVORED PANNA COTTA WITH POP CORN

每位 / PER PERSON \$1380

此晚市套餐菜單適用於2018年10月1日
Firework Show Dinner Set Menu is available on 1 October 2018