

晚餐套餐 Dinner Set Menu

周一至周日：下午5.30点至晚上10.15点 Monday to Sunday: 5.30pm to 10.15pm

Dinner Set Menu A

\$168
(4 - 6 pax)

東寶雙拼
(老潮州脆口蝦棗, 烹幫蓑衣小黃瓜)

Twin Combination Platter

神仙豬肚土雞湯
Double Boiled Pork Stomach with Free Range Chicken Soup

味噌生煲金鳳魚
Braised Live Tilapia Fish with Miso Shoyu

客家山口洋炖肉
Stewed Pork Belly with Preserved Radish

鍋氣客家小炒皇
Wok-fried Chives Flower Hakka Style

鴛鴦脆皮啦啦河
Stir-fried Crispy Rice Noodles with Clams

香濃咖啡滑布丁
Coffee Pudding

Dinner Set Menu B

\$288
(7 - 8 pax)

東寶三拼
(七味金衣脆白玉, 老潮州脆口蝦棗,
陳醋雲耳海蜇頭)

Trio Combination Platter

滋補養生靚炖湯
Nourishing Soup of the Day

醬蒸油渣蒸海斑
Steamed Sea Grouper with Bean Paste and Pork Lard

韓風燒烤醬骨頭
Roasted Spare Ribs with Korea BBQ Sauce

豉油皇干煎活蝦
Wok-fried Tiger Prawns with Soy Glazed

勝瓜啦啦燜豆腐
Braised Homemade Tofu with Luffa and Clam

名廚頭抽炒香飯
First Grade Shoyu Fried Rice

香芒椰子滑布丁
Chilled Coconut Jelly Infusion Mango Puree and Ice Cream

Dinner Set Menu C

\$388
(8 - 10 pax)

東寶三拼
(七味金衣脆白玉, 老潮州脆口蝦棗,
陳醋雲耳海蜇頭)

Trio Combination Platter

神仙豬肚土雞湯
Double Boiled Pork Stomach with Free Range Chicken Soup

味噌生煲海斑魚
Braised Live Sea Grouper Fish with Miso Shoyu

四川脆皮樟茶鴨
Homemade Roast Duck Flavored Smoked

金絲麥片焗草蝦
Sauteed Tiger Prawns with Egg Floss and Oatmeal

勝瓜啦啦燜豆腐
Braised Homemade Tofu with Luffa and Clam

茄子肉醬燜伊面
Stewed Yi Fu Noodles with Aubergine and Asia Bolognese

桂花蘆薈香茅凍
Chilled Lemongrass Jelly with Osmanthus Syrup