

東寶

EAST TREASURE
CHINESE RESTAURANT

之東方明珠

晚市丰盛超值套餐

Exquisite Value Set Dinner

精选招牌 Signature

\$368^{}**

(6位 / pax)

❖ 東寶迎宾三小碟

Trio Appetizer Platter

金沙肉松脆茄子

Stir-fried Aubergine with Salted Egg Yolk and Pork Floss

老潮洲脆口虾枣

Deep-fried Crispy Prawn Rolls

芥末蟹脚丝脆筒

Wasabi Kani Fumi Cone

❖ 滋补养生鳄鱼汤

Double Boiled Tonic Soup with Crocodile Meat

❖ 六十小时熟成烤鸭

60 hr Dry-Aged Roasted Duck

❖ 味噌生煲龙虎斑

Braised Dragon Grouper with Miso Shoyu

❖ 東寶辣椒大肉蟹 (伴馒头)

East Treasure Giant Crab in Chef's Special
Chilli Gravy Sauce with Fried Mantou

❖ 客家锅气小炒皇

Wok-fried Chives Flower Hakka Style

❖ 浓汤海鲜白米粉

Braised Vermicelli with Seafood and White Broth

❖ 香芒雪糕椰子冻

Chilled Coconut Jelly with
Mango Puree and Ice Cream

豪华海鲜 Seafood

\$698^{}**

(6位 / pax)

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Trio Appetizer Platter

金沙肉松脆茄子

Stir-fried Aubergine with Salted Egg Yolk and Pork Floss

老潮洲脆口虾枣

Deep-fried Crispy Prawn Rolls

芥末蟹脚丝脆筒

Wasabi Kani Fumi Cone

❖ 阿拉斯加帝皇蟹 - 两吃

Alaskan King Crab - 2 Styles

日本有机鸡蛋蒸帝皇蟹身

Steamed Alaskan King Crab Body with Japanese Organic Egg

红树林海鸭咸蛋帝皇蟹爪

Sautéed Alaskan King Crab Claw with Salted Egg Yolk sauce

❖ 潮汕酸菜啦啦蒸龙虎斑

Steamed Dragon Grouper with
Clams and Sour Vegetables

❖ 松菇银芽青龙

Wok-fried Royale Chives with
Bean Sprouts and Shimeji Mushrooms

❖ 姜葱澳洲龙虾煎生麵

Pan-fried Crispy Noodles with Australian Lobster

❖ 香芒雪糕椰子冻

Chilled Coconut Jelly with
Mango Puree and Ice Cream

价格不包括消费税与服务费。All prices are subject to 10% service charge and prevailing GST.