

精選廚師推介套餐

Chef's Recommendations Set Dinner Menu



麻皮乳豬伴海蜆

Roasted Suckling Pig with Jelly Fish

海皇燴燕窩羹

Braised Bird Nest's Soup with Seafood

翡翠蠔皇扣原隻鮑魚海參

Braised Whole Abalone and Sea Cucumber in Oyster Sauce

遠年花雕蛋白蒸龍躉球

Steamed Sliced Giant Garoupa with Egg White and Chinese Wine

招牌紅酒燴牛尾

Braised Ox Tail in Tomato and Red Wine Sauce

鮮蟹肉扒蘆筍

Sautéed Crab Meat with Asparagus

黑松露崧子蛋白菜粒炒飯

Fried Rice with Black Truffle, Diced Vegetables, Pine Nuts and Egg White

香滑芝麻糊

Sweetened Black Sesame Soup

四位套餐 HK\$2,688

HK\$2,688 Menu for four persons

鴨肉兩食 (Duck in Two ways)

(1)北京片皮鴨

Peking Duck

(2)生菜片鴨鬆

Minced Duck Meat served with Lettuce

碧綠金沙蝦球

Sautéed Prawn with Salted Egg Yolks and Vegetables

紅燒蟹肉燕窩羹

Braised Bird Nest's Soup with Crab Meat in Brown Sauce

鮑汁花膠北菇扣鵝掌

Braised Fish Maw, Goose Webs and Black Mushroom in Abalone Sauce

清蒸老虎斑

Steamed Tiger Garoupa

瑤柱竹筍扒時蔬

Braised Seasonal Vegetables with Bamboo Piths and Conpoy

雙子翠玉絲苗

Fried Rice with Crab Roe, Scallops and Vegetables

紅棗糕

Sweetened Red Dates Cake

六位套餐 HK\$3,688

HK\$3,688 Menu for six persons

鴻運乳豬全體

Roasted Whole Suckling Pig

香草焗波士頓龍蝦伊麵

Baked E-Fu Noodles with Boston Lobster in Herbs

碧綠鴛鴦玉帶子

Sautéed and Deep Fried Scallops with Vegetables

花膠燉響螺雞湯

Double-boiled Fish Maw, Sea Whelk and Chicken Soup

沙巴龍躉兩食

Sabah Giant Garouper in Two ways

榆耳百合炒斑球

Sautéed Sliced Garouper with Fungus and Lily Bulb

薑蔥香焗頭腩

Simmered Fish Head & Brisket with Ginger and Onion

玫瑰豉油雞 (壹隻)

Marinated Chicken in Soy Sauce (Whole Bird)

鮮茄銀杏浸鮮菜苗

Poached Seasonal Vegetables with Tomato and Ginkgo

薑汁蟹肉蝦仁炒飯

Fried Rice with Crab Meat and Shrimp in Ginger Sauce

流沙煎堆仔

Deep-fried Glutinous Dumplings Balls with Sesame

十位套餐 HK\$5,688

HK\$5,688 Menu for ten persons

所有首選會現金及特別折扣券恕不適用 All FCC Member Coupons not applicable
如對任何食物有過敏性反應, 請於落單時通知服務員 Please advise your server of any food product allergies