



Feast-cation Trio  
「饗宴三重奏」住宿計劃

晚膳菜譜  
Dinner Menu

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桃里四小碟

(脆皮燒肉、七味百花炸釀吊片、青瓜燻蹄、蔥油海蜇)

Four kinds of appetisers

(crispy roast pork; deep-fried stuffed squid, minced shrimp, chilli powder;  
pig's knuckles, cucumber; jellyfish)

北菇響螺燉菜膽湯

Double-boiled Chinese cabbage soup, conch, black mushrooms

櫻海老醬蝦球鳳片西蘭花

Sautéed prawns, sliced chicken, broccoli, preserved sakura shrimp paste

檸檬汁龍脷柳

Pan-fried sole fillet, lemon sauce

蠔皇原隻南非八頭鮑魚扣玉掌

Stewed whole 8 heads South African abalone, duck feet, oyster sauce

上湯菜肉雲吞伊府麵

E-fu noodles, shrimp and vegetable dumplings, supreme soup

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

如您對任何食物有過敏反應，請通知服務員相關資料。  
Please advise our associates if you have any food allergies.

