

傳統圍村九砵-盆滿砵滿

Spring "Pun Choi" Dinner / Basin Feast

1 March 2024



酸甜紫薑拼菠蘿

Pickled young ginger and pineapple

陳皮香菱燉鴨湯

Double-boiled duck soup with aged tangerine peel

蝦籽冬筍炆鵝掌

Stewed goose web with shrimp roe and bamboo shoot

鮑汁花菇燜鮑脯

Stewed slice of abalone with black mushroom in abalone sauce

千奇米酒三黃雞

Simmered chicken with yellow wine sauce

古法乾煎大蝦碌

Pan-fried king prawn in tomato sauce

清湯蘿蔔牛坑腩

Poached turnip with boneless short rib

酥炸白鱈柳

Deep-fried conger-pike eel fillet

三寶麵醬炆腩肉

枝竹、豬皮、蓮藕炆五花腩

配炆生財伴絲苗

Braised pork belly with lotus root and tofu skin
in accompany with Chinese lettuce

Steamed Yuen Long rice

5 位用 \$1,800, 十位用 \$3,600

5 persons \$1,800, 10 persons \$3,600

每增加一位\$360 Per additional person \$360

每席最多十二位用 Maximum 12 persons per table

蜜汁煎金蠔 (每隻)

Pan-fried oyster with honey (each piece)

HK\$ 50

陳皮紅豆沙 (每位)

Sweetened adzuki bean soup with aged
tangerine peel (per person)

HK\$ 10

