

捌伍豪華十人桌菜

潮蓮靚燒鵝、陳醋珊瑚海蜇頭、麻婆冷豆腐

Roasted Goose | Red Jellyfish Head Marinated with Aged Vinegar | Tofu with Spicy Century Eggs Sauce and Nuts

化皮烤乳豬、海膽脆戈渣、金沙脆魚皮

Barbecued Suckling Pig | Crispy Sea Urchin Pudding | Crispy Fish Skin Glazed with Salted Egg Yolk

芙蓉海鮮燕窩羹

Bird's Nest Soup with Assorted Seafood and Egg White

蒜蓉粉絲蒸南非鮮鮑魚

Braised South African Abalone with Abalone Sauce

蔥燒原條東星斑

Steamed Star Garoupa with Spring Onion and Chicken Fat

捌伍脆皮雞

85TD Crispy Chicken

黑松露蟹肉蛋白炒飯、季節時蔬

Fried Rice with Crab Meat Egg White, Vegetables and Black Truffle Sauce | Seasonal Vegetable

楊枝甘露、黑金流沙包

Mango Sago Cream | Steamed Egg Custard Bun

38.800

每桌 Per Table (10 位用)



添第精緻十人桌菜

添第叉燒皇、瑤柱貴妃雞、香麻海蜇皮

Barbecued Pork with Honey | Steamed Chicken with Conpoy Broth | Marinated Jelly Fish with Sesame Oil

椒鹽百花中卷、金絲芝士脆蝦丸、醃子薑皮蛋

Crispy Squid with Shrimp Paste and Spiced Salt | Crispy Shrimp Balls stuffed with Cheese | Marinated Baby Ginger with Century Eggs

瑤柱四寶羹

Braised Conpoy Soup with Assorted Vegetables

焗釀鮮蟹蓋

Oven-baked Crab Shell stuffed with Crab Meat and Onion

蔥燒原條龍躉斑

Steamed Giant Garoupa with Spring Onion and Chicken Fat

香酥荔茸鴨

Crispy Taro wrapped with Duck Fillet

捌伍炒飯、季節時蔬

85TD Signature Fried Rice | Seasonal Vegetable

芭樂柚子薈、雙色紅豆糕

Guava, Pomelo and Aloe Soup | Red Bean and Coconut Milk Cake

30,800

每桌 Per Table (10 位用)