



菜譜 Menu

萬豪金殿獻萃

五香燻素鵝、香醋豬腳仔、蔥油元貝、桂花蜜紫淮山

Chef's specialties

Tea-smoked bean curd roll stuffed with carrot, black fungus and mushrooms

Marinated pork knuckle with black vinegar

Chilled scallop with spring onions

Chilled purple yam with osmanthus honey

葡汁焗釀響螺

Baked sea whelk stuffed with pork in Portuguese sauce

天籽蘭花柱甫燉花膠湯

Double-boiled fish maw soup with conpoy and dendrobium orchid

上湯焗開邊龍蝦

Sautéed half lobster in superior broth

六頭南非鮑魚伴花菇鵝掌

Braised South African dried abalone with black mushroom and goose web

紅燒雛鴿

Deep-fried crispy baby pigeon

紅棗茶湯圓

Sweetened red date soup with glutinous rice dumplings

萬豪月餅

Man Ho mooncake

每位 HK\$1,388 per guest
兩位起 (A minimum of 2 guests)

如閣下對任何食物有敏感或要求，請於點餐時聯絡當值之服務員。

If you have any concerns regarding food allergies, please inform your server upon placing your order.

另附設加一服務費。

The price is subject to a 10% service charge.

菜式食材有可能受季節或供應影響而有所更改。

All menu items are subject to change according to seasonality and availability.