

十人套餐 Set for 10 People (可供冷氣房使用) #最多可加至16位用#

< Menu 202501 >

- <大龍蝦兩吃>
- 龍蝦刺身
 - 蕃茄龍蝦頭爪湯
 - 椒鹽瀨尿蝦皇
 - 清蒸東星斑
 - 蠔皇扣南非鮑魚
 - 豉椒炒蜆子皇
 - 芝士焗元貝
 - 櫻花蝦海帶浸時蔬
 - 海膽海鮮炒飯
 - 送 黃金菠蘿水果盤
- <King Lobster in TWO Flavours>
 Lobster Sashimi
 Tomato Soup with Lobster Head & Claw
 Fried Squilla with Salt & Pepper
 Steamed Leopard Coral Garoupa
 Braised South African Abalone with Oyster Sauce
 Fried Bamboo Clam with Black Bean & Chilli Sauce
 Baked Scallops with Cheese
 Seasonal Vegetables with Sakura Shrimp and Kelp in Broth
 Fried Rice with Sea Urchin and Seafood
 Pineapple Platter

每席 HK\$ 9,699 / Set
 每加一位 Additional Per Person HK \$930-

< Menu 202502 >

- 上湯龍蝦球(配煎米粉)
 - 紅燒海參拼大連鮑魚
 - 大海斑龍吐珠
 - 金粉銀絲蒸元貝
 - 風味羅勒炒花蛤
 - 天虹XO醬炒墨魚
 - 原個菠蘿咕嚕肉
 - 漁家醬炒時蔬
 - 瑤柱蛋白炒飯
 - 送 黃金菠蘿水果盤
- Fried Lobster Balls (with Fried Rice Noodles)
 Braised Sea Cucumber & Abalone with Oyster Sauce
 Rainbow Fish (Black Garoupa)
 Steamed Scallops with Garlic Sauce
 Spicy Fried Clams with Basil Leaves
 Fried Cuttlefish with XO Sauce
 Sweet and Sour Pork in Pineapple Boat
 Fried Seasonal Vegetable with Fisherman Sauce
 Fried Rice with Conpoy & Egg White
 Pineapple Platter

每席 HK\$ 5,999 / Set
 每加一位 Additional Per Person HK \$560-

< Menu 202503 >

- 椒鹽生海蝦
 - 三重芝士焗本地龍蝦
 - 清蒸大海斑
 - 漁家醬蒸北寄貝
 - 酥炸吉列魷魚
 - 金獎阿公炒辣蟹
 - 薑蔥霸王雞
 - 上湯浸時蔬
 - 咸魚雞粒炒飯
 - 送 黃金菠蘿水果盤
- Fried Shrimps with Salt & Pepper
 Baked Lobster with Cheese
 Steamed Garoupa
 Steamed Surf Clams with Fisherman Sauce
 Deep Fried Squid serve with Sweet & Sour Sauce
 Fried Chilli Crab with Crispy Rice
 Chicken with Scallions
 Boiled Seasonal Vegetable in Broth
 Fried Rice with Salted Fish & Diced Chicken
 Pineapple Platter

每席 HK\$ 4,699 / Set
 每加一位 Additional Per Person HK \$430-

< Menu 202504 >

- 白灼生海蝦
 - 椒鹽鮮魷
 - 牛油焗本地龍蝦
 - 清蒸大海斑
 - 蠔皇扣大連鮑魚
 - 天虹小炒王
 - 龍井茶香雞
 - 清炒時蔬
 - 天虹炒飯
 - 送 黃金菠蘿水果盤
- Boiled Shrimps
 Deep Fried Squid with Salt & Pepper
 Fried Lobster with Butter Sauce
 Steamed Garoupa
 Braised Abalone with Oyster Sauce
 Sautéed Chinese Chives Fishman Style
 Longjing Tea Smoked Chicken
 Fried Seasonal Vegetable
 Rainbow Special Fried Rice
 Pineapple Platter

每席 HK\$ 3,499 / Set
 每加一位 Additional Per Person HK \$330-

八人套餐 Set for 8 People

< Menu 202505 >

- 白灼生海蝦
 - 椒鹽鮮魷
 - 清蒸游水石斑
 - 薑蔥焗本地龍蝦 (配伊麵)
 - 南丫咖喱炒蟹
 - 陳皮蒸鮑魚
 - 脆皮燒頂鴿
 - 上湯浸時蔬
- Boiled Shrimps
 Deep Fried Squid with Salt & Pepper
 Steamed Fish (Garoupa)
 Fried Lobster with Ginger & Spring Onion (with E-Fu Noodle)
 Lamma Curry Crab
 Steamed Abalones with Tangerine Slices
 Roasted Crispy Pigeon
 Boiled Seasonal Vegetable in Broth

每席 HK\$ 3,099 / Set
 每加一位 Additional Per Person HK \$300-

< Menu 202506 >

- 椒鹽生海蝦
 - 上湯龍蝦 (配伊麵)
 - 甜酸脆香魚
 - 金粉銀絲蒸元貝
 - 豉椒炒蜆
 - 得獎咕嚕肉
 - 椒鹽茄子腰果
 - 清炒時蔬
- Fried Shrimps with Salt & Pepper
 Fried Lobster with Superior Soup (with E-Fu Noodle)
 Deep Fried Whole Fish in Sweet & Sour Sauce
 Steamed Scallops with Garlic Sauce
 Fried Clams with Black Bean & Chilli Sauce
 Award Winning Sweet & Sour Pork
 Deep Fried Eggplant Cashews with Salt & Pepper
 Fried Seasonal Vegetables

每席 HK\$ 2,699 / Set
 每加一位 Additional Per Person HK \$250-

另收 茶芥(\$20位) 及 加一服務費

Plus Tea & Sauce Charge (\$20 per person) and 10% Service Charge

以上8-10人套餐：7天前預訂並繳付訂金 \$1,000/席，免收茶芥(\$20位)

14天前預訂並繳付訂金 \$1,000/席，每席贈送 啤酒2支、檸檬蜜糖水2支 及 免收茶芥(\$20位)

Customers reserving set menus of 8-10 people in advance, with a deposit \$1000/set 7 days prior, will enjoy free Tea & Sauce Charge (\$20/person)

With a deposit \$1000/set 14 days prior, will enjoy benefits of 2 bottles of beer, 2 bottles of Honey Lemon Drink, and free Tea & Sauce charges

菜單供應由 2025 年 1 月 1 日 至 7 月 30 日 Menu start from 1st January to 30th July 2025

六人套餐 Set for 6 People

< Menu 202507 >

- | | |
|-------------|---|
| 1 白灼生海蝦 | Boiled Shrimps |
| 2 酥炸吉列魷魚 | Deep Fried Squid serve with Sweet and Sour Sauce |
| 3 豉椒炒蜆子皇 | Fried Bamboo Clams with Black Bean & Chilli Sauce |
| 4 金粉銀絲蒸本地龍蝦 | Steamed Lobster with Garlic Sauce |
| 5 清蒸游水石斑 | Steamed Fish (Garoupa) |
| 6 招積(椒鹽)鮑魚 | Deep Fried Abalone with Salt & Pepper |
| 7 天虹小炒王 | Sautéed Chinese Chives Fishman Style |
| 8 菜粒蛋炒飯 | Fried Rice with Vegetable & Eggs |

每席 HK\$ 2,299 / Set

< Menu 202508 >

- | | |
|---------------|---|
| 1 上湯本地龍蝦(配伊麵) | Fried Lobster with Superior Soup (with E-Fu Noodle) |
| 2 椒鹽鮮魷 | Deep Fried Squid with Salt & Pepper |
| 3 清蒸游水石斑 | Steamed Fish (Garoupa) |
| 4 陳皮蒸鮑魚 | Steamed Abalones with Tangerine Slices |
| 5 XO醬蒸北寄貝 | Steamed Surf Clams with XO Sauce |
| 6 惹味椒鹽豬扒 | Fried Pork Chops with Salt & Pepper |

每席 HK\$ 1,999 / Set

三至四人套餐 Set for 3-4 People

< Menu 202509 >

- | | |
|-------------|---|
| 1 椒鹽瀨尿蝦 | Fried Squillas with Salt & Pepper |
| 2 上湯龍蝦(配伊麵) | Fried Lobster with Superior Soup (with E-Fu Noodle) |
| 3 清蒸游水石斑 | Steamed Fish (Garoupa) |
| 4 金獎阿公炒辣蟹 | Fried Chilli Crab with Crispy Rice |
| 5 金粉銀絲蒸元貝 | Steamed Scallops with Garlic Sauce |
| 6 脆皮燒頂鴿 | Roasted Crispy Pigeon |

每席 HK\$ 1,699 / Set

< Menu 202510 >

- | | |
|----------|--|
| 1 牛油焗龍蝦 | Fried Lobster with Butter Sauce |
| 2 椒鹽鮮魷 | Deep Fried Squid with Salt & Pepper |
| 3 陳皮蒸鮑魚 | Steamed Abalones with Tangerine Slices |
| 4 清蒸游水魚 | Steamed Lamma Farm Fish |
| 5 得獎咕嚕肉 | Award Winning Sweet and Sour Pork |
| 6 椒鹽茄子腰果 | Deep Fried Eggplant Cashews with Salt & Pepper |

每席 HK\$ 1,199 / Set

二人套餐 Set for 2 People

< Menu 202511 >

- | | |
|-----------|------------------------------------|
| 1 三重芝士焗龍蝦 | Baked Lobster with Cheese |
| 2 椒鹽中瀨尿蝦 | Fried Squilla with Salt & Pepper |
| 3 XO醬蒸北寄貝 | Steamed Surf Clams with XO Sauce |
| 4 金粉銀絲蒸元貝 | Steamed Scallops with Garlic Sauce |
| 5 清炒時蔬 | Fried Seasonal Vegetables |

每席 HK\$ 699 / Set

< Menu 202512 >

- | | |
|---------|--|
| 1 白灼生海蝦 | Boiled Shrimps |
| 2 清蒸鮑魚 | Steamed Abalones with Soy Sauce |
| 3 豉椒炒蜆 | Fried Clams with Black Bean & Chilli Sauce |
| 4 清蒸游水魚 | Steamed Lamma Farm Fish |
| 5 絲苗白飯 | Steamed Rice |

每席 HK\$ 399 / Set

另收 茶芥(\$20位) 及 加一服務費
Plus Tea & Sauce Charge (\$20 per person) and 10% Service Charge