

午市套餐 (四位)

Lunch Set Menu for 4

炭燒燒鵝拼叉燒

Signature Charcoal Roasted Goose and Barbecued Pork

竹笙燉天白菇湯

Double-boiled Mushroom Soup with Bamboo Fungus

禮雲子琵琶蝦

Deep-fried Prawn with Mini Crab Roe

沙爹玉蘭牛霖肉

Stir-fried Sliced Steer Cow Rump and Chinese Kale with Satay Sauce

黃金豆醬斑腩煲

Braised Garoupa's Belly with Yellow Bean Sauce in Casserole

懷舊魚尾雲吞麵

Noodle with Wonton in Soup

黃金芝麻煎堆仔

Deep-fried Sesame Balls

遠年陳皮紅豆沙

Red Bean Sweet Soup with Aged Tangerine Peel

HK\$ 2,300 + 10% service charge

以上套餐不包括茶 芥 Above charge does not include Chinese tea

如閣下對任何食物有過敏反應，請通知本店員 Please inform your server of any food-related allergies

午市行政套餐 (六位)

Executive Lunch Set Menu for 6

二前菜

滷汁腎片 · 至尊肥爌叉

Marinated Goose's Kidney and Premium Barbecued Pork Belly

正宗炭燒黑鬃鵝

Signature Charcoal Roasted Goose

時菜生滾龍骨湯

Garoupa's Bone Soup with Seasonal Vegetables

砂窩津絲大蝦皇

Braised Prawn and Vermicelli in Casserole

古法紅燒斑尾翅

Braised Garoupa's Tail and Fin in Authentic Style

禮雲子蒸嫩蛋清

Steamed Egg White with Mini Crab Roe

啫啫金勾芥蘭煲

Brased Chinese Kale with Dried Shrimp in Casserole

黃金芝麻煎堆仔

Deep-fried Sesame Balls

遠年陳皮紅豆沙

Red Bean Sweet Soup with Aged Tangerine Peel

HK\$ 4,080 + 10% service charge

以上套餐不包括茶 芥 Above charge does not include Chinese tea

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