

## 中秋佳宴 Mid-Autumn Festival Dinner Menu

鹽燒鮑魚、淡滷水鵝肝

Salt-grilled Abalone

&

Marinated Goose Liver with Premium Light Soy Sauce

松茸響螺燉花膠

Double-boiled Fish Maw Soup with Matsutake and Sea Whelk

鮑汁扣關西遼參伴鵝掌

Braised Sea Cucumber and Goose Web with Abalone Sauce

潮式煎煮星斑翅

Simmered Garoupa Fin in Chiu Chow Style

三蔥燜和牛肩肉

Stewed Wagyu Beef with Onion, Scallion and Spring Onion

珊瑚白玉

Braised Winter Melon topped with Fresh Crab Meat & Crab Paste

特式酸辣麵

Hot and Sour Noodles

雪山棗薑茶湯圓

Glutinous Rice Dumpling with Red Date served in Ginger Soup

HK\$ 980 / 每位

另加一服務費

- \*凡 6 位或以上預訂此套餐，其中一位客人可獲免費
- \*此套餐供應期為 9 月 22、23、24 及 9 月 25 日的晚市時段
- \*務必預訂方可享用此優惠
- \*此優惠不可與其他優惠同時享用
- \*如有任何爭議，中華滙館保留最終決定權