



中華滙館
RESTAURANT DE CHINE

秋·宴

Mid-Autumn Festival Menu

中華滙館三小碟 Restaurant de Chine Appetizer Delights

太史戈渣 Deep-fried Crab Meat Mixed with Egg Custard

秘製凍鮑魚 Marinated Fresh Abalone in Spiced Soy Sauce

老陳皮薑蔥手撕雞 Shredded Chicken with Spring Onion, Ginger and Tangerine Peel

杏汁燉花膠

Double-boiled Fish Maw Soup with Ground Almond

或 OR

紅燒三寶翅 另加 HKD\$180

Braised Shark's Fin with Yunnan Ham, Crab Meat and Scallop

Supplement Charge of HKD\$180

銀絲焗釀蟹蓋

Baked Crab Shell Stuffed with Crab Meat and Onion

西施牛尾

Stewed OX Tail with Red Date and Carrot in Tomato Sauce

蝦籽柚皮伴菜苗

Braised Pomelo Peel with Shrimp Roe and Seasonal Vegetable

海參撈飯

Rice with Sea Cucumber

紅豆沙湯圓

Red Bean Cream Soup with Rice Dumpling

每位\$1,080 另加一服務費 (2位起)

\$1,080 plus 10% Service Charge per person (per 2 persons or above)

*敬請至少提前一天預訂菜單

*惠顧套餐可享六八折優惠