

25/F



府 | 宴

川菜 · 火鍋

湯底推介

招牌麻辣牛小排鍋	148
豬筒骨濃湯鍋	138
椰皇五指毛桃湯	158
花雕藥膳醉羊湯	148
清湯雜菜鍋	88

雙拼 198

推介肉類

手切安格斯牛肉	148
手切美國雪花肥牛	138
手切頂級黑豚肉	138
起骨爽脆羊腩片	138
藥膳醉雞件	128

精選火鍋配料

新鮮石斑魚片	138
澳洲白玉海參	108
鹽爆厚身魚肚	108
原隻花膠仔	108
桂花蚌	128
珊瑚蚌	128
桂花蚌拼珊瑚蚌	128
新鮮魷魚	98
阿根廷牛腩	88
自家製響鈴	68
午餐肉(可脆炸)	48
幼滑鴨血	58
秘製手打四寶丸	98
田園什菜	68
健康雜菌菇	68
金菇翡翠苗	48



另收茶位及加一服務費

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Soup Base Recommendations

Signature "mala" beef ribs stock	148
Creamy chinese pork stock	138
Coconut and hairy rig broth	158
Drunken lamb with chinese spirit and medicinal stock	148
Vegetable broth	88
Double combo	198

Hotpot Specials

Fresh grouper slices	138
Australian white sea cucumber	108
Salt-fried thick cut fish maw	108
Fish tribe	108
White sea cucumber meat	128
Red sea cucumber meat	128
Fresh squid	98
Grass carp	68
Argentina ox tongue	88
Deep-fried beancurd crust	68
Luncheon meat	48
Silky-smooth duck blood jelly	58
Handmade meatballs combo	98
Assorted garden vegetables	68
Assorted mushrooms	68
Enoki mushroom	48

Meat Lovers

Hand-cut Angus beef	148
Hand-cut American snowflakes beef	138
Hand-cut premium Kurobuta pork	138
Boneless lamb slices	138
Chinese medicinal chicken	128



Subject to Tea Charge and 10% Service Charge