

七月至九月份 July - September 2020  
南坊廚師推介 Chef's Recommendation

Set Dinner A

脆炸百花釀蟹钳  
*Deep-fried Crab Claw coated with Mashed Shrimp  
served with Sweet and Sour Sauce*

原個蕃茄海鮮湯  
*Whole Tomato and Seafood Soup*

蠔皇扣雙鮑  
*Braised Abalone  
and White King Oyster Mushroom with Broccoli*

紅燒BB鴿  
*Deep-fried Pigeon*

上湯浸時蔬  
*Blanched Seasonal Vegetable in Superior Broth*

杜小月櫻花蝦炒飯  
*Taiwanese Dried Sakura Shrimp Fried Rice  
with Diced Barbecued Pork and Pumpkin*

楊枝甘露併奶餅  
*Chilled Sago Cream with Pomelo & Mango  
And Milk Toast*

HK\$ 528 (每位 per person)

Tea or Water Charge up to \$20 per person. 茗茶或水每位 \$20 起  
Subject to 10% service charge. 另收加一服務費

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Set Dinner B

招牌黑毛豬叉燒  
*Barbecued Iberico Char Siu*  
黑魚籽椒鹽南非鮮鮑魚  
*Deep-fried Abalone with Spicy Salt and topped with Caviar*  
麻醬鮮淮山  
*Marinated Chinese Yam with Japanese Sesame Sauce*

羊肚菌花膠燉螺頭湯  
*Double-boiled Sea Whelk, Fish Maw  
and Morchella Esculenta*

海鮮湯波士頓龍蝦配脆米粉  
*Braised Boston Lobster in Seafood Soup  
with Pan-fried Rice Vermicelli*

鎮江焗肉排  
*Braised Spare Ribs with Onion Black Vinegar*

冬林伴縱影  
*Braised Winter Melon with Termite Mushroom*

蒜香墨魚汁撈北京拉麵  
*Cuttlefish Ink Paste with Beijing Noodles and Garlic*

楊枝甘露配奶餅及招牌黑白芝麻卷  
*Chilled Sago Cream with Pomelo & Mango  
with Milk Toast and Black & White Sesame Roll*

HK\$ 688 (每位 per person)

所有菜式絕無添加味精。我們歡迎客戶查詢和了解, 菜式是否含有特別的成分。

當您點餐時,請向我們的客戶服務員提出您的任何過敏或特殊的飲食要求。

No MSG is added to any of our dishes. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirement that we should be made a ware of, when preparing your menu request.