

## CANTON GARDEN SET DINNER 精選中式晚市套餐

Everyday from 6:00 p.m. to 10:00p.m. 供應時間晚上6時至10時

#### 4-COURSE MENU AT \$788 PER PERSON

[APPETISER + SOUP + MAIN COURSE + DESSERT] 四道菜菜單 每位 \$788 [頭盤+湯+主菜+甜品]

### STARTER 頭盤

(PLEASE SELECT ONE 請選擇一款)

DRUNKEN ABALONE & CAVIAR [c][ss] 醉鮑魚佐魚子醬 [c][ss]

FREE-RANGE CHICKEN [N]
Coriander, Black Truffle

手撕雞 [N] 芫茜、黑松露

SOUP 湯

DOUBLE BOILED CHICKEN SOUP [C][SS]

Fish Maw, Conch, Wolfberry 燉花膠雞湯 [C][ss] 花膠、海螺、枸杞

#### MAIN COURSE 主菜

(PLEASE SELECT ONE 請選擇一款)

WAGYU BEEF SHORT RIB [D]
Braised Japanese Maitake Mushroom, Aged Tangerine Peel
和牛肋排 [D]
嫩舞茸菇、陳皮

STEAMED TOOTHFISH [c][ss][D]
Clams, Shaoxing Wine, Salicornia, Ginger, Scallions
清蒸圓鱈魚 [c][ss][D]

蜆、紹興酒、海蘆筍、薑絲、蔥花

CHAR SIU [N]
Iberico BBQ Pork, Broccolini, Watercress & Macadamia Crunch
又燒 [N]
烤伊比利亞黑毛豬叉燒、西蘭花苗、西洋菜與夏威夷果仁脆片

#### DESSERT 甜點

(PLEASE SELECT ONE 請選擇一款)

MANGO TANGO

Coconut Mousse, Tapioca Cream, Mango Pudding, Mango Sorbet 芒果樂園

椰子慕斯、西米忌廉、芒果布丁、芒果雪葩

HONG KONG STYLE ICED MILK TEA CAKE
Milk Tea Mousse, Chocolate Crémeux, Vanilla Ice Cream
凍奶茶蛋糕

奶茶慕斯、朱古力忌廉、雲呢拿雪糕

# INCLUDES COFFEE/TEA 包括一杯咖啡或茶

[V] Vegetarian [G] Gluten Free
[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.
[V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類
如您對任何食物有過敏反應或需要其他膳食的安排,請向我們的服務員聯絡。
所有價目以港幣計算及另加一服務費。