

## 十人套餐 Set for 10 People (可供冷氣房使用) #最多可加至16位用#

<p>&lt; Menu 202601 &gt;</p> <p>&lt;King Lobster in TWO Flavours&gt;</p> <p>1 龍蝦刺身 Lobster Sashimi</p> <p>2 蕃茄龍蝦頭爪湯 Tomato Soup with Lobster Head &amp; Claw</p> <p>3 椒鹽瀨尿蝦皇 Fried Scquilla with Salt &amp; Pepper</p> <p>4 清蒸東星斑 Steamed Leopard Coral Garoupa</p> <p>5 蠔皇扣南非鮑魚 Braised South African Abalone with Oyster Sauce</p> <p>6 豉椒炒蠔子皇 Fried Bamboo Clam with Black Bean &amp; Chilli Sauce</p> <p>7 天虹漁家醬蒸元貝 Steamed Scallops with Fisherman Sauce</p> <p>8 櫻花蝦海帶浸時蔬 Seasonal Vegetables with Sakura Shrimp and Kelp in Broth</p> <p>9 海膽海鮮炒飯 Fried Rice with Sea Urchin and Seafood</p> <p>送 黃金菠蘿水果盤 Pineapple Platter</p> <p><b>每席 HK\$ 9,699 / Set</b> 每加一位 Additional Per Person HK \$930-</p>	<p>&lt; Menu 202602 &gt;</p> <p>1 上湯龍蝦球(配煎米粉) Fried Lobster Balls (with Fried Rice Noodles)</p> <p>2 招積(椒鹽)南非鮑魚 Deep Fried Abalone with Salt &amp; Pepper</p> <p>3 大海斑龍吐珠 Rainbow Fish (Black Garoupa)</p> <p>4 金粉銀絲蒸元貝 Steamed Scallops with Garlic Sauce</p> <p>5 風味羅勒炒花蛤 Spicy Fried Clams with Basil Leaves</p> <p>6 酥炸台山蠔 Crispy Fried Oysters</p> <p>7 原個菠蘿咕嚕肉 Sweet and Sour Pork in Pineapple Boat</p> <p>8 漁家醬炒時蔬 Fried Seasonal Vegetable with Fisherman Sauce</p> <p>9 瑤柱蛋白炒飯 Fried Rice with Conpoy &amp; Egg White</p> <p>送 黃金菠蘿水果盤 Pineapple Platter</p> <p><b>每席 HK\$ 5,999 / Set</b> 每加一位 Additional Per Person HK \$560-</p>
<p>&lt; Menu 202603 &gt;</p> <p>1 椒鹽生海蝦 Fried Shrimps with Salt &amp; Pepper</p> <p>2 三重芝士焗本地龍蝦 Baked Lobster with Cheese</p> <p>3 清蒸大海斑 Steamed Garoupa</p> <p>4 漁家醬蒸北寄貝 Steamed Surf Clams with Fisherman Sauce</p> <p>5 酥炸吉列魷魚 Deep Fried Squid serve with Sweet &amp; Sour Sauce</p> <p>6 金獎阿公炒辣蟹 Fried Chilli Crab with Crispy Rice</p> <p>7 薑蔥霸王雞 Chicken with Scallions</p> <p>8 上湯浸時蔬 Boiled Seasonal Vegetable in Broth</p> <p>9 咸魚雞粒炒飯 Fried Rice with Salted Fish &amp; Diced Chicken</p> <p>送 黃金菠蘿水果盤 Pineapple Platter</p> <p><b>每席 HK\$ 4,699 / Set</b> 每加一位 Additional Per Person HK \$430-</p>	<p>&lt; Menu 202604 &gt;</p> <p>1 白灼生海蝦 Boiled Shrimps</p> <p>2 椒鹽鮮魷 Deep Fried Squid with Salt &amp; Pepper</p> <p>3 牛油焗本地龍蝦 Fried Lobster with Butter Sauce</p> <p>4 清蒸大海斑 Steamed Garoupa</p> <p>5 蠔皇扣大連鮑魚 Braised Abalone with Oyster Sauce</p> <p>6 天虹小炒王 Sautéed Chinese Chives Fishman Style</p> <p>7 龍井茶香雞 Longjing Tea Smoked Chicken</p> <p>8 清炒時蔬 Fried Seasonal Vegetable</p> <p>9 天虹炒飯 Rainbow Special Fried Rice</p> <p>送 黃金菠蘿水果盤 Pineapple Platter</p> <p><b>每席 HK\$ 3,499 / Set</b> 每加一位 Additional Per Person HK \$330-</p>

## 八人套餐 Set for 8 People

<p>&lt; Menu 202605 &gt;</p> <p>1 白灼生海蝦 Boiled Shrimps</p> <p>2 椒鹽鮮魷 Deep Fried Squid with Salt &amp; Pepper</p> <p>3 清蒸游水石斑 Steamed Fish (Garoupa)</p> <p>4 薑蔥焗本地龍蝦 Fried Lobster with Ginger &amp; Spring Onion</p> <p>5 南丫咖喱炒蟹 Lamma Curry Crab</p> <p>6 陳皮蒸鮑魚 Steamed Abalones with Tangerine Slices</p> <p>7 脆皮燒頂鴿 Roasted Crispy Pigeon</p> <p>8 上湯浸時蔬 Boiled Seasonal Vegetable in Broth</p> <p>9 菜粒蛋炒飯 Fried Rice with Vegetable &amp; Eggs</p> <p><b>每席 HK\$ 3,199 / Set</b> 每加一位 Additional Per Person HK \$310-</p>	<p>&lt; Menu 202606 &gt;</p> <p>1 椒鹽生海蝦 Fried Shrimps with Salt &amp; Pepper</p> <p>2 上湯龍蝦(配伊麵) Fried Lobster with Superior Soup (with E-Fu Noodle)</p> <p>3 甜酸脆香魚 Deep Fried Whole Fish in Sweet &amp; Sour Sauce</p> <p>4 金粉銀絲蒸元貝 Steamed Scallops with Garlic Sauce</p> <p>5 豉椒炒蜆 Fried Clams with Black Bean &amp; Chilli Sauce</p> <p>6 得獎咕嚕肉 Award Winning Sweet &amp; Sour Pork</p> <p>7 椒鹽茄子腰果 Deep Fried Eggplant Cashews with Salt &amp; Pepper</p> <p>8 清炒時蔬 Fried Seasonal Vegetables</p> <p><b>每席 HK\$ 2,699 / Set</b> 每加一位 Additional Per Person HK \$250-</p>
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另收茶芥(\$20位)及加一服務費

**Plus Tea & Sauce Charge (\$20 per person) and 10% Service Charge**

以上8-10人套餐: 7天前預訂並繳付訂金 \$1,000/席, 免收茶芥(\$20位)

14天前預訂並繳付訂金 \$1,000/席, 每席贈送 啤酒2支、檸檬蜜糖水2支 及 免收茶芥(\$20位)

Customers reserving set menus of 8-10 people in advance, with a deposit \$1000/set 7 days prior, will enjoy free Tea & Sauce Charge (\$20/person)

With a deposit \$1000/set 14 days prior, will enjoy benefits of 2 bottles of beer, 2 bottles of Honey Lemon Drink, and free Tea & Sauce charges

## 菜單供應由 2026 年 1 月 1 日至 12 月 31 日 Menu start from 1st January to 31st December 2026 ##

## 六人套餐 Set for 6 People

< Menu 202607 >		< Menu 202608 >	
1 白灼生海蝦	Boiled Shrimps	1 上湯本地龍蝦(配伊麵)	Fried Lobster with Superior Soup (with E-Fu Noodle)
2 酥炸吉列魷魚	Deep Fried Squid serve with Sweet and Sour Sauce	2 椒鹽鮮魷	Deep Fried Squid with Salt & Pepper
3 豉椒炒蠔子皇	Fried Bamboo Clams with Black Bean & Chilli Sauce	3 清蒸游水石斑	Steamed Fish (Garoupa)
4 金粉銀絲蒸本地龍蝦	Steamed Lobster with Garlic Sauce	4 陳皮蒸鮑魚	Steamed Abalones with Tangerine Slices
5 清蒸游水石斑	Steamed Fish (Garoupa)	5 XO醬蒸北寄貝	Steamed Surf Clams with XO Sauce
6 招積(椒鹽)鮑魚	Deep Fried Abalone with Salt & Pepper	6 惹味椒鹽豬扒	Fried Pork Chops with Salt & Pepper
7 天虹小炒王	Sautéed Chinese Chives Fishman Style		
8 菜粒蛋炒飯	Fried Rice with Vegetable & Eggs		
<b>每席 HK\$ 2,299 / Set</b>		<b>每席 HK\$ 1,999 / Set</b>	

## 三至四人套餐 Set for 3-4 People

< Menu 202609 >		< Menu 202610 >	
1 椒鹽瀨尿蝦	Fried Squillas with Salt & Pepper	1 牛油焗龍蝦	Fried Lobster with Butter Sauce
2 上湯龍蝦(配伊麵)	Fried Lobster with Superior Soup (with E-Fu Noodle)	2 椒鹽鮮魷	Deep Fried Squid with Salt & Pepper
3 清蒸游水石斑	Steamed Fish (Garoupa)	3 陳皮蒸鮑魚	Steamed Abalones with Tangerine Slices
4 金獎阿公炒辣蟹	Fried Chilli Crab with Crispy Rice	4 清蒸游水魚	Steamed Lamma Farm Fish
5 金粉銀絲蒸元貝	Steamed Scallops with Garlic Sauce	5 得獎咕嚕肉	Award Winning Sweet and Sour Pork
6 脆皮燒頂鴿	Roasted Crispy Pigeon	6 椒鹽茄子腰果	Deep Fried Eggplant Cashews with Salt & Pepper
<b>每席 HK\$ 1,699 / Set</b>		<b>每席 HK\$ 1,199 / Set</b>	

## 二人套餐 Set for 2 People

< Menu 202611 >		< Menu 202612 >	
1 三重芝士焗龍蝦	Baked Lobster with Cheese	1 白灼生海蝦	Boiled Shrimps
2 椒鹽中瀨尿蝦	Fried Squilla with Salt & Pepper	2 清蒸鮑魚	Steamed Abalones with Soy Sauce
3 XO醬蒸北寄貝	Steamed Surf Clams with XO Sauce	3 豉椒炒蜆	Fried Clams with Black Bean & Chilli Sauce
4 金粉銀絲蒸元貝	Steamed Scallops with Garlic Sauce	4 清蒸游水魚	Steamed Lamma Farm Fish
5 清炒時蔬	Fried Seasonal Vegetables	5 絲苗白飯	Steamed Rice
<b>每席 HK\$ 699 / Set</b>		<b>每席 HK\$ 399 / Set</b>	

另收 茶芥(\$20位) 及 加一服務費  
Plus Tea & Sauce Charge (\$20 per person) and 10% Service Charge