



Foodie Retreat  
「享·饗」住宿禮遇

晚膳菜譜  
Dinner Menu

\*\*\*\*\*

桃里四小碟

(蜜汁叉燒、蒜片牛柳粒、荷塘百花球、青瓜海蜇頭)

Four kinds of appetisers

(barbecued pork, honey sauce; sautéed beef cubes, sliced garlic;  
deep-fried minced shrimp, water chestnut; cucumber, jellyfish)

竹筴瑤柱海皇羹

Seafood broth, bamboo pith, shredded conpoy

黑松露菌鳳片花姿小棠菜苗

Sautéed sliced chicken, squids, baby green cabbages, black truffle

黑椒燒汁龍脷柳

Pan-fried sole fillet, black peppers, gravy

蠔皇原隻南非八頭鮑魚扣柚皮

Stewed whole 8 heads South African abalone, pomelo peel, oyster sauce

上湯菜肉雲吞粗烏冬

Udon, shrimp and vegetable dumplings, supreme soup

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

如您對任何食物有過敏反應，請通知服務員相關資料。  
Please advise our associates if you have any food allergies.