



Foodie Retreat
「享·饗」住宿禮遇
1 November 2021 to 31 March 2022

晚膳菜譜

Dinner Menu

桃里四小碟

(蜜汁叉燒、鹵水牛腩、迷你百花炸釀蟹鉗、木耳海蜇)

Four kinds of appetisers

(barbecued pork, honey sauce; marinated beef shin, soy sauce;
deep-fried stuffed crab claws, minced shrimp; black fungus, jellyfish)

素翅竹笙瑤柱雞絲羹

Conpoy broth, bamboo pith, shredded chicken, mock shark's fin

XO 醬帶子花姿蜜糖豆

Sautéed scallops, sliced squids, honey beans, homemade XO chilli sauce

君度橙酒龍脷柳

Pan-fried sole fillet, cointreau

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8 heads South African abalone, black mushrooms, oyster sauce

甫魚蟹肉鮮菇炆伊府麵

Braised e-fu noodles, crabmeat, fresh mushrooms, dried sole

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.

The menu is not available on 24-26, 31 December 2021; 1, 31 January and 1-3, 14 February 2022



Foodie Retreat

「享·饗」住宿禮遇

節日晚膳菜譜

Festive Dinner Menu

桃里五小碟

(蜜汁叉燒、鹵水牛腩、迷你百花炸釀蟹鉗、蒜片牛柳粒、木耳海蜇)

Five kinds of appetisers

(barbecued pork, honey sauce; marinated beef shin, soy sauce;
deep-fried stuffed crab claws, minced shrimp;
sautéed beef cubes, sliced garlic; black fungus, jellyfish)

素翅竹筴瑤柱雞絲羹

Conpoy broth, bamboo pith, shredded chicken, mock shark's fin

XO 醬帶子花姿蜜糖豆

Sautéed scallops, sliced squids, honey beans, homemade XO chilli sauce

蠔皇原隻南非八頭鮑魚扣北菇

Stewed whole 8 heads South African abalone, black mushrooms, oyster sauce

濃海鮮湯波士頓龍蝦窩粬

Braised Boston lobster, crispy rice, seafood broth

君度橙酒龍脷柳

Pan-fried sole fillet, cointreau

甫魚蟹肉鮮菇炆伊府麵

Braised e-fu noodles, crabmeat, fresh mushrooms, dried sole

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。
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