



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

晚膳菜譜

Dinner Menu

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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 Valentine's Day



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「享·饗」住宿禮遇

情人節晚膳菜譜  
Valentine's Day Dinner Menu  
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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

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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Available on 14 February 2022 only