



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 Valentine's Day



Foodie Retreat
「享·饗」住宿禮遇
1 April to 30 June 2022

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

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