

鮑魚名菜宴 Abalone Signature Menu

紅燒砂鍋包翅

Braised Whole Shark's Fin in Claypot

蟹肉竹笙燴花膠

Braised Dried Fish Maw with Crab Meat and Bamboo Fungus

養殖吉品鮑鵝掌

Braised Farmed Yoshihama Dried Abalone and Goose Web

鮑魚汁唐生菜膽

Poached Chinese Lettuce with Abalone Sauce

古法炸釀花蟹蓋

Deep-fried Stuffed Crab Shell with Crab Meat and Conpoy

或 / Or

川汁脆皮釀遼參

Braised Sea Cucumber with Stuffed Shrimp Paste in Sichuan Sauce

瑤柱蔥花炒飯

Fried Rice with Conpoy and Scallion

蛋白生磨杏仁茶

Almond Cream with Egg White

精選美點兩款

Dessert Delights

<兩位起奉送>

Complimentary for 2 Persons or above

阿翁招牌炸子雞 或 燒乳鴿

Deep-fried Crispy Chicken Or Pigeon

選用30頭養殖吉品鮑 Choose 30ppk Farmed Abalone

選用25頭養殖吉品鮑 Choose 25ppk Farmed Abalone

選用18頭養殖吉品鮑 Choose 18ppk Farmed Abalone 每位 **HK\$980**

每位 **HK\$1,080**

每位 **HK\$1,380**

另收茶芥及加一服務費 | 如有任何爭議,如心酒店集團保留最終決定權 Subject to tea, condiments and 10% service charge | In case of any dispute, Nina Hospitality Company Limited reserves the right of final decision



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