

# HAPPY Mother's day

9 – 10 May, 2026

## Set Lunch and Dinner Menu 午市及晚市套餐

### Appetizer Combo 前菜

#### Baked Stuffed Crab Shell with Diced Abalone

鮑魚粒焗釀蟹蓋  
and 及

#### Pan-seared Hokkaido Scallop with Bird's Nest

香煎北海道帶子伴燕窩  
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### Soup 湯

#### Lobster, Bamboo Pith and Conpoy Pouch in Superior Broth

上湯伴龍蝦竹筴瑤柱蛋白包  
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### Main Course 主菜

#### Braised Cod Fish with Fish Maw

in abalone sauce, served with white asparagus  
紅燒白鱈魚鮑汁炆花膠配白蘆筍  
or 或

#### Braised French Chicken Breast

with chanterelles and white asparagus  
雞油菌燴法國雞胸配白蘆筍  
or 或

#### Australian Stockyard Black Angus Beef Tenderloin

pan-seared with mashed taro and white asparagus  
香煎澳洲安格斯牛柳配芋頭蓉及白蘆筍  
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### Dessert 甜品

#### Jasmine Tea Mango Pomelo Sago Pudding

茉莉茶楊枝甘露布丁

Coffee or Tea

咖啡或茶

#### One Healthy Wolfberry Ginger Tea for every mother

每位母親奉送養顏杞子薑茶一杯

Our food dishes and pastries are available in gluten-free and dairy-free options. Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。