



LAI CHING
HEEN

中秋花好月圓晚宴
Mid-Autumn Festival Dinner Menu
Available September 16 – 18, 2024

黑魚子黃耳帶子脆酥盞

伴

化皮乳豬件

Chilled Scallop, Yellow Fungus, Oscietra Caviar
served in Pani Puri

&

Barbecued Suckling Pig

珍珠貝燉遼參

Double-boiled Dried Pearl Clam, Sea Cucumber
in Supreme Soup

蠔皇花膠扣鮑魚

Braised Fish Maw, Abalone in Oyster Jus

大閘蟹粉白玉蒸龍蝦球

Steamed Lobster, Hairy Crab Roe, Egg White

金盞繡球菌鮮百合炒鹿兒島和牛

Wok-fried Kagoshima Wagyu, Cauliflower Mushrooms, Lily Bulbs
served in a Wheat Flour Basket

廿五年老菜甫蒸斑球岩米

Steamed Rock Rice, Garoupa Fillet, 25 Aged Preserved Vegetables

奶皇鳳梨焗西米布甸

拼

杏仁脆餅

Baked Sago Pudding, Pineapple, Custard Cream
Crispy Almond Chip

每位\$1,888 per person

所有價格均以港幣計算，另設加一服務費。

Prices are quoted in HKD and subject to 10% service charge.

如您對任何食物過敏，請告知我們的服務員。

Please advise our staff of any food allergies.