

# 【貴州茅台慶典】

## Kweichow Moutai Celebration

### 茅台八弄

酒香醉妃雞 Drunken Chicken in Moutai	冷盤 appetizer \$188	茅台欖菜炒龍蝦 Stir-fried Lobster with Olive Vegetable in Moutai	\$1388
醉香三頭鮑魚拌玉掌 Braised 3-head Abalone with Goose Web and Moutai	每位 per person \$668	十二年陳香牛小方 Sautéed Beef Tenderloin Cube with 12 years Tangerine Peel and Moutai	\$588
雞油菌螺頭燉海參 Double-boiled Sea Cucumber Soup with Cantharellus Cibarius, Sea Whelk and Moutai	每位 per person \$268	陳年菜脯蒸星斑球 Steamed Spotted Grouper Fillet in Aged Dried Radish and Moutai	\$548
花膠豆豉爆雞煲 Pan-fried Chicken with Fish Maw, Black Bean and Moutai in Clay Pot	半隻 half bird \$588	芙蓉蒸蝦球 Steamed Prawns with Egg White and Moutai	\$308

### 【茅台臻品盛宴】

## Moutai Toast of Excellence

藤椒皇子鵲 半隻

配飛天貴州茅台酒 2020 乙杯 (10 ml)

Crispy Pigeon in Sichuan Style (half bird)

**Paired with a glass of MOUTAI (10 ml)**

虎茸菌螺頭燉雞

Double-boiled Chicken Soup with

Sarcodon Imbricatus, Sea Whelk and Moutai

蔥燒芥末蝦扒

Deep-fried King Prawn Fillet with Spring Onion in Teriyaki Sauce

十二年陳皮牛小排

配飛天貴州茅台酒 2020 乙杯 (10 ml)

Sautéed Diced Beef Tenderloin with 12 Years Tangerine Peel

**Paired with a glass of MOUTAI (10 ml)**

古早蝦籽魚唇扣花菇

Braised Fish Lips with Black Mushroom with Shrimps Roes in Traditional Style

茅台焦糖炒芥蘭

Wok-fried Kale with Caramel and Moutai

茅台香芒凍豆腐

Chilled Bean Curd with Mango in Moutai

原價每位 **\$1588** per person 優惠每位 **\$1088** per person

惠顧以上菜式或套餐可以優惠價港幣3,988元換購飛天牌貴州茅台酒 (2020) 53% 酒精 375ml 乙瓶

Patronizing the above dishes or set menu can redeem a bottle of KWEICHOW MOUTAI FLYING FAIRY (2020)

53% alcohol 375ml at a discounted price of HK\$3,988

優惠套餐不設任何折扣

The set menu are not eligible for any discounts of offer

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另收加一服務費、茗茶每位港幣25元及前菜每份港幣30元。  
Prices are subject to 10% service charges, HK\$25 per person for tea, HK\$30 per portion for condiments.

如果您對任何食物有過敏反應或特別飲食要求，請告知我們。  
Please inform us if you have any food allergies or dietary preferences.

☎ 2286 6868

