



## 和光不同塵 · 十人在一起 · 春宴

Spring Set Menu for 10 persons

乜叉都有【蜂蜜加拿大白豚半肥瘦、瘦叉燒及波瀾壯闊肥腩叉】·  
Char Siu (Canadian Pork Shoulder Butt, Canadian Lean Pork, and Polish Pork Belly)

松花糖心皮蛋 配檸檬酸薑 · 春天鮮肉小籠包  
Soft-centered Preserved Eggs with Young Ginger, Hand-made Xiao Long Bao

醬燒脆卜卜小乳豬【壹隻】  
Suckling Pig (Whole)

懷舊香港蝦多士  
Deep-fried Shrimp Toasts

蜜瓜鮮茄茸蟹肉花膠羹 或 +\$250升級至燉爵士湯  
Thick Soup with Fish Maw, Crab Meat, Melon and Tomato Purée OR +\$250 for Upgrading to Double-boiling Soup with Fish Maw, Conch, and Melon

椒鹽海蝦芫荽煎腸粉 或 酥炸/薑蔥 (2選1) 美國桶蠔  
Pan-fried Vermicelli Rolls with Prawns, Coriander, Salt and Pepper OR Deep-fried / Ginger and Scallion (choose one) American Oysters

棗皇蒸蝴蝶沙巴龍躉斑 或 杞子蔥燒龍躉斑  
Steamed Sabah Grouper Fillets with Red Dates OR Braised Sabah Grouper with Wolfberries and Scallion

本地蝦乾啫啫生菜膽煲  
Stir-fried Local Dried Shrimps and Chinese Cabbage, served in Clay Pot

南乳吊燒雞【壹隻】或 +\$360升級至荔枝柴燻新會古井燒鵝【壹隻】  
Roasted Chicken with Red-fermented Bean Curd Paste (whole) OR +\$360 for Upgrading to Lychee Wood Smoked Goose in Xinhui Gujing Style (whole)

菜粒海蝦叉燒炒飯  
Fried Rice with Prawns, Char Siu and Diced Vegetables

楊枝甘露  
Mango Pomelo Sago

以上套餐奉送汽水 / 梳打水 · 堂食包茶位及加一服務費  
Inclusive of Soft Drinks / Soda Water, Chinese Tea and Service Charge for Dine-in.

圓枱數量有限，食材準備需時，請提早至少兩日預訂  
The number of round tables is limited and it takes time to prepare the ingredients. Please reserve at least 2 days in advance.

全包宴 每席10位用 原價 \$6000 Set for 10 Persons. Original Price \$6000.

8折後  
After 20% OFF

\$4800

星期一至五 全日 Mon-Fri  
星期六及日 午市 Sat-Sun Lunch Section

88折後  
After 12% OFF

\$5280

星期六、日  
及公眾假期晚市  
Sat, Sun & Public Holidays  
Dinner Section



**12 / 6人套餐**  
Set Menu for 12/ 6 Persons

供應時段(除星期日除外)：星期一至日 | 星期一至日外賣自取95折  
特價僅適用於星期一至五全日，及星期六、日與公眾假期之午市時段。  
Available Time (Except Public Holidays): Mon to Sun. 5% Off For Self Pick-up Takeaways.  
Special Offer: Mon-Fri: all day | Sat-Sun & holidays: lunch only.

**HW1 香港這味道【12位用】**

原價\$5380 特價\$4300\*

**荔枝柴燻新會古井燒鵝**  
Lychee Wood Smoked Goose in Xinhui Gujing Style

**脆皮鮑魚伴清沙**  
Crispy Abalones with Salad

**艇家風味腰果帶子小炒皇**  
Stir-fried Scallops, Dried Shrimps, Squid, Chives and Cashewnuts

**懷舊咕嚕肉·真係香港蝦多士**  
Sautéed Sweet and Sour Pork & Shrimp Toasts

**礦泉水燉南美鮑魚輕盈佛跳牆**  
Buddha's Temptation with South American Abalones (Natural Mineral Water)

**古法麒麟龍躉斑**  
Steamed Sabah Grouper with Chinese Dried Ham, Pork, and Mushroom

**鮮蟹肉扒西蘭花**  
Stir-Fried Broccoli with Fresh Crab Meat

**瓦罉頭抽醬油雞**  
Premium Soy Sauce Chicken

**台灣櫻花蝦叉燒粒炒飯**  
Fried Rice with Char Siu and Taiwanese Sergestid Shrimps

**高湯鮮蝦雲吞**  
Wontons with Shrimps in Broth

**薑茶麻蓉湯圓**  
Black Sesame Dumplings in Sweet Ginger Tea

或 OR  
**是日糖水**  
Dessert Soup

**兩日前預訂**  
Pre Order 2 Days In Advance

免茶位 | 免加一 | 奉送12罐或支裝汽水/梳打水  
Inclusive of Service Charge, Chinese Tea, 12 Cans / Bottles of Soft Drink or Soda Water

**Hey You 總會領略到【6位用】**

原價\$2380 特價\$1900\*

**貴妃雞及3隻小豬隊友**  
蜂蜜加拿大瘦叉燒 / 波瀾壯闊肥腩叉  
荷蘭肥的燒腩肉、白水燻蹄

Poached Chicken, Char Siu (Canadian Lean Pork or Polish Pork Belly)  
Boneless Crunchy Roasted Dutch Pork Belly, Chilled Pork Knuckle

**上湯蝦球燴伊麵**  
Braised Shrimps, E-fu Noodles with Broth

**桂花瑤柱炒源遠粉絲 伴椒鹽豆腐粒**  
Stir-fried Rice Vermicelli with Dried Scallops and Eggs &  
Deep-fried Tofu with Salt and Pepper

**招牌菠蘿船咕嚕肉**  
Sautéed Sweet and Sour Pork served in Fresh Pineapple Bowl

**紅燒瑤柱蟹肉燴花膠羹**  
Thick Soup with Fish Maws, Dried Scallops, and Crab Meat

**碧綠家鄉釀鯪魚**  
Pan-fried Stuff Dace

**荔枝柴燻新會古井燒鵝【半隻】**  
Lychee Wood Smoked Goose in Xinhui Gujing Style (half)

**蒜子金銀蛋泡時蔬**  
Vegetables with Salted Egg, Preserved Egg, and Garlic in Broth

**高湯鮮蝦雲吞**  
Wontons with Shrimps in Broth

**是日糖水**  
Dessert Soup

免茶位 | 免加一 | 奉送6罐或支裝汽水/梳打水  
Inclusive of Service Charge, Chinese Tea, 6 Cans / Bottles of Soft Drink or Soda Water