# 南坊晚市套餐 NAM FONG DINNER TASTING MENU

## 前菜 Starters

桂花鮮准山 ┗ Marinated Chinese Yam with Osmanthus

芥香白玉木耳海蜇 Marinated Jellyfish and White Fungus with Yellow Mustard

酥炸蓮藕蟹餅 Crispy Lotus Root Cake with Crab Meat

## 湯品 Soup

陳皮花膠鴨絲羹 ← Shredded Duck Thick Soup with Fish Maw and Aged Tangerine Peel

每位敬送精選餐酒一杯 Complimentary one glass of selected wine per person

HK\$698 每位 per person (兩位起 minimum 2 persons)

#### 主菜 Main Courses

蝦籽野菌斑球 Wok-fried Grouper with Shrimp Roe and Assorted Mushroom

黑松露日本遼參伴花菇 Braised Premium Japanese Sea Cucumber with Mushroom and Black Truffle

杏汁雪耳桃膠浸時蔬 ▶
Poached Seasonal Vegetables in Almond Soup with Peach Raisin and Fungus

欖菜雞粒炒香苗 Olive Vegetables Fried Rice with Diced Chicken

#### 甜品 Dessert

時令糖水伴凍糕 Seasonal Sweet Soup and Chilled Pudding

### 另加配 Add-ons

蠔皇扣南非湯鮑伴鵝掌 Braised South African Canned Abalone with Goose Web in Supreme Oyster Sauce HK\$188 每位 per person

上湯珍寶花蝦伴稻庭烏冬(兩位起) Braised Giant Striped Prawn with Inaniwa Udon in Superior Soup (Minimum 2 persons) HK\$128 每位 per person

所有價格均以港幣計算,並需加收10%服務費 All prices are in HKD and subject to 10% service charge 不能與其他推廣優惠及折扣同時使用 The offer cannot be used in conjunction with other promotional offers and discount