

午市

北京片皮鸭

套餐

PEKING DUCK SET LUNCH PROMOTION

Set A

RM 268++ / 4 pax

- 堂切北京片皮鸭
Peking Duck
- 古法蟹皇翅
Braised Shark'Fin Soup with Crab Roe in Traditional Way
- 橙香汁菊花香脆顺壳鱼
Deep Fried Soon Hock Fish with Orange Sauce
- 二松香港芥兰
Hong Kong Kailan in Two Variety
- 客家榄菜鸭松椒仔炒饭
Egg Fried Rice with Minced Duck & Olive Vegetables
或 / Or
鸭丝捞大西洋生面
Braised Egg Noodle with Shredded Duck
- 甜品
Dessert

Set B

RM 338++ / 6 pax

- 大西洋手制双拼
"Atlantic" Homemade Two Combination
- 干贝丝蟹皇翅
Braised Shark'Fin Soup with Dried Scallop & Crab Meat
- 橙香汁菊花香脆顺壳鱼
Deep Fried Soon Hock Fish with Orange Sauce
- 三葱干爆炒鸵鸟肉煲
Braised Ostrich Meat with Onion in Claypot
- 窝蛋肉碎芫菜苗
Claypot Spinach with Minced Chicken & Egg
- 黑松露什菌干烧伊面
Braised E-Fu Noodles with Assorted Mushroom & Black Truffle
- 甜品
Dessert

Set C

RM 558++ / 10 pax

- 堂切北京片皮鸭
Peking Duck
- 古法蟹皇翅
Braised Shark'Fin Soup with Crab Roe in Traditional Way
- 姜丝椒仔炸香酥吉罗鱼
Deep Fried Kerai Fish with Shredded Ginger & Chili Padi
- 香酥贝贝爪妈蜜草虾
Deep Fried Tiger Prawn with Marmite Sauce & Pumpkin Strips
- 浓鸡汤鱼豆腐香港奶白
Double Boiled Chicken Soup with White Cabbage & Fish Tofu
- 黑松露野菌豆腐煲
Braised Beancurd with Black Truffle & Mushroom in Claypot
- 客家榄菜鸭松椒仔炒饭
Egg Fried Rice with Minced Duck & Olive Vegetables
或 / Or
鸭丝捞大西洋生面
Braised Egg Noodle with Shredded Duck
- 甜品
Dessert

*Picture for illustration purposes only.