



Foodie Retreat
「享·饗」住宿禮遇
1 November 2021 to 28 February 2022

午膳菜譜

Lunch Menu

精美點心三款

(帶子燒賣、香茜素翅餃、腐皮素卷)

Three kinds of dim sum

(steamed scallop dumplings; steamed mock shark's fin dumplings, coriander;
deep-fried bean curd skin rolls, fungus)

紫菜海皇豆腐羹

Bean curd broth, diced seafood, seaweed

桂花蜜黑毛豬叉燒伴海蜇

Barbecued black pork, osmanthus honey sauce, jellyfish

黑椒燒汁煎雞脯

Pan-fried boneless chicken, black peppers, gravy

櫻花蝦黑毛豬炒絲苗

Fried rice, black pork, sakura shrimps

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

如您對任何食物有過敏反應，請通知服務員相關資料。
Please advise our associates if you have any food allergies.

The menu is not available on 24-26, 31 December 2021; 1, 31 January and 1-3, 14 February 2022



Foodie Retreat
「享·饗」住宿禮遇

節日午膳菜譜
Festive Lunch Menu

精美點心四款

(帶子燒賣、香茜素翅餃、蠔皇叉燒包、腐皮素卷)

Four kinds of dim sum

(steamed scallop dumplings; steamed mock shark's fin dumplings, coriander;
steamed barbecued pork buns; deep-fried bean curd skin rolls, fungus)

紫菜海皇豆腐羹

Bean curd broth, diced seafood, seaweed

桂花蜜黑毛豬叉燒伴海蜇

Barbecued black pork, osmanthus honey sauce, jellyfish

濃海鮮湯燴斑片配陳村粉

Braised sliced grouper, flat rice noodles, seafood broth

黑椒燒汁煎雞脯

Pan-fried boneless chicken, black peppers, gravy

櫻花蝦黑毛豬炒絲苗

Fried rice, black pork, sakura shrimps

凍香芒布甸

Chilled fresh mango pudding

中國茗茶

Chinese tea

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