

## 花蜜套餐 HUAMI NECTAR

整桌,每个人\$96(至少2人订起)  
\$96 per person, entire table only  
(minimum two people)

酒水搭配, 每个人 \$50  
\$55 per person, beverage match

### 前菜 STARTER

- 北京片皮鸭 fruit wood-roasted peking duck (N) | ✂  
crispy duck skin roll with pancake and condiment
- 口水鸡 boiled chicken, spicy chilli oil, bean sauce (S)
- 脆炸大虾拌柚子辣酱 crispy tabasco prawns, pomelo salsa | ✂
- 川味刀拍黄瓜 Sichuan-style, marinated cucumber (S)

### 汤 SOUP

- 黄焖鲜雪蟹肉羹 superior broth with king crabmeat, fresh fungus | ✂

### 主食 MAIN COURSE

- 姜葱清炒大海虾 stir-fried prawns, ginger, spring onion
- 夏果烧汁炒牛肉粒 wok-fried New Zealand beef, barbecue sauce, macadamia
- 榄菜干煸四季豆 quick-fried string bean, Hong Kong olive leaves (V) | ✂
- 花蜜极酱海鲜炒饭 Huami xo chilli fried rice, shrimp, squid (S) | ✂

### 甜品 DESSERT

- 香芒布丁拼香茅冰沙 mango pudding, roast pineapple, coconut kaffir lime ice cream | ✂

✂ | signature dish (N) contains nuts (S) spicy dish (V) vegetarian option  
if you have any allergies or dietary requirements, please let us know