

## 花蜜套餐 HUAMI NECTAR

整桌,每位\$106(至少2人订起)  
\$106 per person, entire table only  
(minimum two people)

含每位一杯香槟

including a glass of Perrier-Jouët  
Grand Brut Champagne each

### 前菜 STARTER

北京片皮鸭

fruit wood-roasted peking duck (N) | ✂

crispy duck skin roll with pancake and condiment

麻辣酱拌棒棒鸡

marinated bang-bang chicken, spicy peanut sauce (S)

脆炸大虾拌柚子辣酱

crispy tabasco prawns, pomelo salsa | ✂

香脆金沙软壳蟹

deep-fried soft shell crab, oatmeal, crispy egg yolk | ✂

### 汤 SOUP

黄焖鲜雪蟹肉羹

superior broth with king crabmeat, fresh fungus | ✂

### 主食 MAIN COURSE

酸甜酱炒海虾

deep-fried u10 prawns, sweet and sour sauce | ✂

驰名黑椒牛仔粒

wok-fried New Zealand beef, black pepper sauce | ✂

干烧有机花菜

quick-fried caulilini, bacon, dried chilli, garlic

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