

金沙脆魚皮、椒麻南非凍鮮鮑、潮蓮靚燒鵝

Crispy Fish Skin Glazed with Salty Egg York | South African Abalone Marinated with Sichuan Pepper | Roasted Goose

椰青水烏雞燉花膠

Double-boiled Fish Maw and Black Bone Chicken Soup with Coconut Water

豉汁蘆筍龍蝦球

Wok-Fried Lobster and Asparagus in Black Bean Sauce

芹香百合炒松阪豬

Stir-Fried Pork Neck with Celery and Lily Bulb

捌伍炒飯、清炒時蔬

85TD Signature Fried Rice | Sautéed Seasonal Vegetables

楊枝甘露

Mango Sago Cream 加價\$380 升級 [杏汁燉燕窩]

> 3,380 每位 per person



添第叉燒皇、陳醋珊瑚海蜇頭、蒜香椒鹽豆腐

85TD Signature Barbecued Pork with Honey | Marinated Jelly Fish | Crispy Tofu with Spicy Salt

爵士湯 蜜瓜海螺瑤柱燉花膠

Double-boiled Fish Maw Soup with Honey Dew Melon, Sea Whelks and Conpoy

鮑汁扣南非鮑魚

Braised South African Abalone with Abalone Sauce

芋絲蒸海斑柳

Steamed Garoupa with Chinese Sausage and Taro

干炒牛河、清炒時蔬

Wok-fried Flat Rice Noodles with Taiwanese Beef | Wok-fried Seasonal Vegetables

芭樂柚子薈

Guava, Pomelo and Aloe Soup 加價\$380 升級 [杏汁燉蒸窩]

> 3,680 每位 per person