



滿樂中菜
MOON LOK
CHINESE RESTAURANT

粵式風味晚餐

TASTE OF CANTON SET DINNER

二位 \$1380

FOR 2 PERSONS

燒味雙拼

Cantonese Roast Combo

黃金釀蟹蓋

Baked Crab Meat Stuffed in Crab Shell

菜膽雞燉翅

Double-boiled Sharkfin with Chicken and Cabbage in Soup

上湯焗龍蝦伴伊麵

Baked Baby Lobster in Chicken Broth with E-Fu Noodle

三菇六耳伴菜心

Braised Mixed Mushroom and Fungus with Choi Sum

椰汁紅豆糕

Red Bean and Coconut Milk Pudding

合時生果

Seasonal Fruit Platter

四位 \$1980

FOR 4 PERSONS

燒腩仔拼蜜汁叉燒

Crispy Roast Pork Belly

Honey-glazed BBQ Pork

普寧蘿蔔灌漿伴合桃

Deep-fried Bean Curd Roll Stuffed with Radish with Walnut

花膠海皇翅

Double-boiled Sharkfin with Fish Maw in Soup

薑蔥爆海參花膠煲

Braised Sea Cucumber and Fish Maw

with Spring Onion and Ginger in Pot

瑤柱肉餅蒸蟹

Steamed Whole Crab with Pork Patty and Conpoy

瑤柱扒四寶菜

Stewed Assorted Vegetable (4-kinds) with Conpoy

陳皮紅豆沙

Red Bean Sweet Soup with Aged Orange Peel

合時生果

Seasonal Fruit Platter

六位 \$2280

FOR 6 PERSONS

明爐燒鵝皇半隻

Crispy Roast Goose (Half)

龍鬚子母中蝦

Deep-fried Sea Prawn Wrapped with Crispy Noodle

淮杞花膠燉螺頭湯

Double-boiled Whelk and Fish Maw Soup

with Chinese Yam and Goji

豉油皇煎蒸馬友魚

Pan-fried and Steamed Threadfin with Supreme Soy Sauce

和味香橙骨

Stir-fried Pork Ribs in Fresh Orange Sauce

三菇六耳伴菜心

Braised Mixed Mushroom and Fungus with Choi Sum

桃膠杞子桂花糕

Osmanthus Jelly with Peach Resin and Goji Berry

合時生果

Seasonal Fruit Platter



圖片只供參考 Photos for reference only



另收茶芥、前菜小食、及10%服務費 Tea Charge, Pre-meal Snack Charge and 10% Service Charge apply.

