

逸薈軒 精緻桌菜 [需三日前預定]

Meal For 10 People (Minimum 3 Day Preparation Required)

\$ 18,888+10%

和逸精選迎賓集 Cozzi Welcome Platter

滬杭芝蔴鳳尾魚 / 蒜香白玉涼瓜燒 / 天府古都酸辣粉 /
重慶土豆香雜拌 / 老醋鎮江拌海蜇

Anchovy / Bitter Melon / Pea Jelly / Beef Potato Salad / Fungus & Jellyfish

重慶乾鍋小龍蝦

Sea / #Lobster #Sichuan Style #Spicy Paste / Stir Fried & Braised

川椒稻香牛肋排

Beef / #Bamboo Shoot #Grilled Pineapple #Tomato #Zucchini
#Potato # Numb Peppercorn / Braised, Steamed & Grilled

原汁鮑魚醬方肉 [附荷葉夾]

Surf And Turf / #Abalone #Pork Belly #Rock River
#Soya Paste #Scallion #Oyster Sauce / Braised

甘栗香酥仙知鴨

Poultry / #Baby Duck #Glutinous Rice # Mushroom #Garlic #Shrimp
#Shredded Pork #Chestnut #Chickpea / Deep Fried & Braised

紅燒大蒜燜黃魚

Fish / #Yellow Croaker #Garlic #Soya Paste #Mushroom
#Tomato Paste / Deep Fried & Braised

胡椒肚條燉野菜

Soup / #Pork Rib #Pork Tripe #Cabbage #White Pepper / Double Boiled

魚子墨魚鮮蝦餃

Dumpling / #Squid #Shrimp #Fish Roe #Lard / Steamed

寶島四季鮮果集

Sweet Ending / #Fresh Fruit #Best Seasonal / Fresh Sliced

特選葡萄酒乙瓶

One Bottle Of Cellar Collection Wine

桌菜加購烤鴨二吃優惠價\$3200+10%

Special Offer: Add Peking Duck 2 Style With Table Menu For Extra \$3200+10%

逸薈軒 精緻桌菜 [需三日前預定]

Meal For 10 People (Minimum 3 Day Preparation Required)

\$ 22,888+10%

和逸精選迎賓集 Cozzi Welcome Platter

老醋酸辣紫香茄 / 巴蜀麻辣黑毛豬心 / 滬江蔥焗抱卵鯽 /
青蔥椒麻土雞腿 / 香辣佃煮鮮魚皮

Egg Plant / Pork Heart / Carp Fish / Scallion Chicken / Fish Skin

謬縣乾燒小龍蝦

Sea / #Lobster #Fermented Glutinous Rice #Garlic #Ginger
#Tomato Sauce #Sweet Potato / Deep Fried & Braised

蔥燒鮑魚膠玉參

Luxury Sea / #Albaone #Fish Maw #Sea Cucumber
#Minced Pork #Shrimp #Water Chestnut / Braised

成都辣醬風味排

Land / #Pork Ribs #Sichuan Style #Chilli Sauce / Braised

巴蜀剁椒龍虎斑

Fish / #Tiger Grouper #Chopped Chilli / Steamed

酸菜芋香煲鴨湯

Soup / #Baby Duck #Pork Rib #Pickled Mustard Green #Pickled Pepper
#Taro #Bamboo Shoot #Seaweed / Double Boiled

老上海瑤柱香蔥餅

Dim Sum / #Scallop #Scallion #Lard #Pastry / Pan Fried

寶島四季鮮果集

Sweet Ending / #Fresh Fruit #Best Seasonal / Fresh Sliced

特選葡萄酒乙瓶

One Bottle Of Cellar Collection Wine

桌菜加購烤鴨二吃優惠價\$3200+10%

Special Offer: Add Peking Duck 2 Style With Table Menu For Extra \$3200+10%

逸薈軒 精緻桌菜 [需三日前預定]

Meal For 10 People (Minimum 3 Day Preparation Required)

\$ 26,888+10%

和逸精選迎賓集 Cozzi Welcome Platter

魚子海膽鮮干貝 / 滬杭燻香鳳尾魚 / 燒椒松花鑲皮蛋 /
老四川夫妻肺片 / 青蔥椒麻鮮鮑魚

Scallop / Anchovy / Preserved Duck Egg / Beef Cold Cut / Abalone

原汁鮑魚佛跳牆 [位上]

Soup / #Abalone #Fish Maw #Chicken #Pork Tendon #Taro #Chestnut / Double Boiled

松露上湯小龍蝦

Sea / #Lobster #Scallion #Ginger #Truffle Paste # Supreme Broth / Deep Fried & Braised

寧式香酥肴元蹄

Land / #Pork Trotter #Bamboo Shoot/ Deep Fried

重慶諸葛香烤魚

Fish / Giant Grouper # Bean Sprouts #Celery #Baby Corn # Bean Curd
#Garlic #Chilli #Numb Peppercorn # Garlic Sprout # Sesame / Deep Fried & Stewed

金華魚膠扁尖雞

Soup / #Fish Maw #Chicken #Chinese Ham #Pork Rib
#Bamboo Shoot #Chinese Cabbage #Shaoxing Rice Wine / Double Boiled

蟹皇香烤蔥酥餅

Dim Sum / #Hairy Crab Roe #Scallion #Lard #Pastry / Pan Fried

寶島四季鮮果集 / 黑糖桂花釀冰粉

Sweet Ending / #Fresh Fruit #Dessert #Honey #Jelly #Osmanthus / Fresh Sliced & Chilled

特選葡萄酒乙瓶

One Bottle Of Cellar Collection Wine

桌菜加購烤鴨二吃優惠價\$3200+10%

Special Offer: Add Peking Duck 2 Style With Table Menu For Extra \$3200+10%

逸薈軒 精緻桌菜 [需三日前預定]

Meal For 10 People (Minimum 3 Day Preparation Required)

\$ 32,888+10%

和逸精選迎賓集 Cozzih Welcome Platter

青蔥椒麻鮮鮑魚 / 江蘇梁溪香脆鱈 / 老醋雲耳拌海蜇 /
棗杞陳紹醉香雞 / 蒜香白玉涼瓜燒 / 魚子海膽鮮干貝

Abalone / Eel / Fungus & Jellyfish / Drucken Chicken / Bitter Melon / Scallop

養生黑蒜燉花膠 [位上]

Soup / #Fish Maw #Silky Chicken #Black Garlic

#Cordyceps Fungus #Mushroom / Double Boiled

御製鴛鴦小龍蝦 [乾燒 / 蠔汁斬件府伊麵]

Sea / #Lobster #Twin Sauce #Fermented Glutinous Rice #Garlic #Ginger
#Spicy Tomato Sauce #Oyster Sauce #E-Fu Noodle / Deep Fried & Braised

川椒稻香牛肋排

Beef / #Bamboo Shoot #Grilled Pineapple #Tomato #Zucchini

#Potato # Numb Peppercorn / Braised, Steamed & Grilled

蟹皇奶湯焗野菜

Green / #Baby Cabbage #Hairy Crab Roe #Crab Meat #Chinese Ham / Stewed

金湯酸菜龍虎斑 [位上]

Fish / #Giant Grouper #Pickled Mustard Green #Pickled Pepper #Pumpkin Broth / Stewed

蟹皇香烤蔥酥餅

Dim Sum / #Hairy Crab Roe #Scallion #Lard #Pastry / Pan Fried

寶島四季鮮果集

Sweet Ending / #Fresh Fruit #Best Seasonal / Fresh Sliced

茶香松子天鵝酥 / 杏汁雪蛤脆酥餅

Sweet Ending / #Dessert #Pastry #Red Bean Paste #Kumquat Mandarin
#Pine Nuts # Tea Powder #Sweet Soup #Almond #Hashima #Crispy Pastry / Baked Also Boiled

桌菜加購烤鴨二吃優惠價\$3200+10%

Special Offer: Add Peking Duck 2 Style With Table Menu For Extra \$3200+10%