

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

滬杭芝麻鳳尾魚 / 蒜香白玉涼瓜燒 / 天府古都酸辣粉  /
重慶土豆香雞拌  / 老醋鎮江拌海蜇

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

海膽魚子大虎蝦

Sea / #Prawn #Fish Roe #Sea Urchin Mayonnaise / Stir Fried

金湯酸菜無骨牛小排   

Beef / #Short Rib Boneless #Pickled Mustard #Pumpkin Broth / Stewed

紅燒鮑魚燒肉魚膠 [附窩窩頭] 

Surf And Turf / #Abalone #Pork Belly #Fish Maw #Soya Paste
#Scallion #Oyster Sauce #Steamed Bun / Braised

蒜香脆皮黑鑽雞荷葉飯

Poultry / #Fowl Chicken #Salt #Ginger
#Glutinous Rice #Mushroom / Deep Fried & Steamed

清蒸鮮露龍虎斑

Fish / #Tiger Grouper #Garlic #Scallion #Fish Sauce #Soya Sauce / Steamed

胡椒肚條燉野菜   

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

鹽漬櫻花奶皇包 

Sweet Ending / #Dessert #Custard Bun #Preserved Cherry Blossom / Steamed

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  / 老四川香辣牛三寶   / 滬江蔥焗抱卵鯽 /
青蔥椒麻土雞腿  / 滬杭芝麻鳳尾魚

Egg Plant / Beef Cold Cut / Carp Fish / Scallion Chicken / Anchovy

成都乾鍋小龍蝦   

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

蔥燒鮑魚玉參鮮魚膠

Luxury Sea / #Abalone #Fish Maw #Sea Cucumber / Braised

成都辣醬風味排佐上海菜飯   

Land / #Pork Rib #Sichuan Style #Chili Sauce
#Shanghainese Style #Vegetable #Fried Rice / Braised & Stir Fried

花雕鮮露野放黃魚

Fish / #Yellow Croaker #Hua Diao Wine #Fish Soya Sauce / Steamed

花椒山藥燉烏雞 [位上] 

Soup / #Silky Chicken #Fresh Numb Pepper #Mountain Yam / Double Boiled

手作魚子鮮蝦餃 

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)

\$ 26,888+10%

和逸精選迎賓集 Cozzi Welcome Platter

魚子海膽鮮干貝 / 青芥煙燻海上鮮 / 燒椒松花鑲皮蛋
/ 梁溪核桃香脆鱔 / 胡麻口水雞

Scallop / Fourfinger Threadfin / Preserved Duck Egg / Crispy Eel / Sesame Chicken

養生黑蒜花膠鰻魚 [位上]

Soup / #Fish Maw #Eel #Black Garlic #Cordyceps Fungus #Mushroom / Double Boiled

謬縣乾燒小龍蝦

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

北平爐烤櫻桃鴨二吃

片皮鴨胸手桿餅佐特選醬 / 爐烤櫻桃切片鴨腿 / 十三香椒鹽

Poultry / #Peking Style #Duck #Mandarin Pancake #Scallion #Cucumber
#Sweet Bean Sauce #Duck Bone #Thirteen Spices / Roasted & Stir Fired

川椒稻香牛肋排

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

藤椒香麻龍膽石斑 [位上]

Fish / #Giant Grouper #Tofu #Numb Peppercorn / Steamed

圓籠翡翠素蒸餃

Dumpling / #Lots of Green #Mushroom / Steamed

寶島四季鮮水果

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

特選葡萄酒乙瓶

One Bottle Of Cellar Collection Wine

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 Cozzi Welcome Platter

青蔥椒麻鮮鮑魚 / 青芥煙燻海上鮮 / 老醋雲耳拌海蜇 /
棗杞陳紹醉香雞 / 老四川麻辣牛三寶   / 魚子海膽鮮干貝

Abalone / Fourfinger Threadfin / Fungus & Jellyfish /
Drunken Chicken / Beef Cold Cut / Scallop

原汁魚膠佛跳牆 [位上] 

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

重慶麻婆活龍蝦  

Sea / #Lobster #Ma-po Tofu #Minced Pork
#Numb and Spicy Sauce / Deep Fried & Braised

西湖東坡紅燒鮑魚 [附窩窩頭] 

Land / #Abalone #Dongpo Pork #Soya Paste #Scallion #Oyster Sauce #Bun / Braised

十三香乾煎大白鯧 [位上]

Fish / #White Pomfret #Thirteen Spices / Pan Fried

大閘蟹粉什錦蔬

Green / #Baby Cabbage #Harvey Crab Roe #Crab Meat / Stewed

寶島四季鮮果集

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

杏汁雪蛤 [附脆餅條] / 浙寧豆沙鍋餅

Sweet Ending / #Sweet Soup #Almond #Hashima #Crispy Pastry
#Shanaghainese Style #Red Bean #Jujube #Pastry / Boiled & Pan Fried

特選葡萄酒乙瓶

One Bottle Of Cellar Collection Wine

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