

逸軒師房午宴 I  
**Yat Heen Chef's Special Lunch Menu I**

逸軒前菜薈萃  
子薑煎焗無激素脆皮雞、逸軒秘醬燒賣皇  
櫻花蝦煎蘿蔔糕  
Appetizers Combo  
Pan-seared and Baked Hormone Free Chicken with Pickled Young Ginger,  
Yat Heen Steamed Pork Dumpling,  
Seared Radish Cake with Sakura Shrimp

姬松茸花膠燉海螺  
Double-boiled Fish Maw and Sea Conch Soup with Blaze Mushroom

陳皮茶香虎蝦煎日本准山  
Braised Tiger Prawn with Tangerine Peel and Tea Leaves,  
served with Pan-fried Japanese Yam

風乾火腿黑魚子胡椒黃湯冬林伴小甘荀  
Winter Melon with Dry-cured Ham and Black Caviar in Pepper Chicken Broth,  
served with Baby Carrot

薑蔥遼參撈麵伴蝦子  
Braised Sea Cucumber and Tossed Noodles with Scallion and Shrimp Roe

紅豆奶凍  
Red Bean Jelly

每位 HK\$398  
HK\$398 per person

- 以上價目另設加一服務費 All prices are subject to 10% service charge
- 逸軒師房宴須提前 **24 小時預訂**  
**24 hours advance booking** is required for Yat Heen Chef's Special Menu
- 廂房設有最低消費 Minimum charge is applied for Private Dining Room booking
- 菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材  
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

推廣日期由 2025 年 9 月 1 日至 2026 年 2 月 28 日  
Available from 1 September 2025 to 28 February 2026