

逸軒嚐味歡聚午宴 I Yat Heen Delectable Feast Set Luncheon Menu I

逸·夢

大吉逸軒蝦餃、松茸高湯牛肉球、巴馬火腿絲酥

Steamed Lucky Shrimp Dumpling

Steamed Beef Ball in Matsutake Mushroom Broth

Parma Ham and Shredded Turnip Puff

帝逸酒店

逸·露

姬松茸金柱燉海螺

Double-boiled Sea Conch Soup with Copoy and Blaze Mushroom

逸·藝

貴州酸湯松葉蟹鉗

Deep-fried Snow Crab Claw in Guizhou Sour Broth

鮑汁蝦籽柚皮鵝掌

Braised Goose Web and Pomelo Peel with Dried Shrimp Roe and Abalone Sauce

脆脂古法生炒菜苗

Stir-fried Baby Vegetables with Crispy Pork Lard

黑糖秘法生浸豉油雞

Brown Sugar Marinated Soy Sauce Chicken

逸·匠

鮑魚珍珠雞

Steamed Abalone and Chicken Glutinous Rice in Lotus Leaf

逸·嚐

甜品薈萃

Daily Dessert

星期一至四（公眾假期除外）
Monday to Thursday (except Public Holiday)

每席HK\$4,888 (十至十二位用)
HK\$4,888 per table (for 10 to 12 persons)

星期五至日及公眾假期
Friday to Sunday and Public Holiday

每席 HK\$5,888 (十至十二位用)
HK\$5,888 per table (for 10 to 12 persons)

席間 2 小時無限量供應汽水、果汁及特選啤酒
Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

- 以上價目另設加一服務費 All prices are subject to 10% service charge
- 此優惠不可與其他推廣、貴賓卡或折扣券同時使用 This package cannot be used in conjunction with other promotional offers, VIP cards or other discount vouchers
- 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
- 如閣下對任何食物過敏或有特別要求，請於預訂時告知酒店職員 If you have any food allergies or specific needs, please notify hotel staff when making your reservation

菜單有效期由即日至 2026 年 12 月 31 日
The Menu is valid from now to 31 December 2026

如欲查詢或預訂，請致電 3653 1301 / 3653 1302 或電郵至 event@alva.com.hk 聯絡帝逸酒店項目及宴會營業部
For reservations and enquiries, please contact ALVA Events & Catering Team at 3653 1301 / 3653 1302 or event@alva.com.hk

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Jan 2026

逸軒嚐味歡聚午宴 II

Yat Heen Delectable Feast Set Luncheon Menu II

逸·夢

黑松露灌湯小龍包、啤梨喇沙咸水角、黑蒜海蝦燒賣皇

Shanghai Soup Dumpling with Pork and Black Truffle

Golden-Fried Glutinous Puff with Laksa-Spiced Pork

Imperial Shrimp and Black Garlic Siu Mai

逸·露

原個椰皇花膠濃湯餃

Fish Maw Soup Dumpling served in Young Coconut

逸·幻

X.O.翡翠貴妃蚌拼金沙脆皮蝦球

Wok-fried Surf Clam and Jade Vegetable with X.O. sauce, served with Golden Crispy Prawn Ball

鮑汁八頭鮑魚高湯鵝掌伴千金菜

Braised 8-head Canned Abalone and Goose Webs with Vegetables in Brown Sauce

古法蒸海星斑

Traditional Style Steamed Coral Grouper

燒汁野菌美國牛肋肉

Braised U.S. Beef Short Ribs with Wild Mushrooms in Gravy Sauce

芝麻手吊脆皮雞

Crispy Fried Chicken with Sesame

逸·色

港式咖喱焗北海道白樺豬扒飯

Hong Kong Style Curry Baked Hokkaido White Pork Chop with Rice

逸·意

甜品薈萃

Daily Dessert

星期一至四（公眾假期除外）
Monday to Thursday (except Public Holiday)每席HK\$5,888 (十至十二位用)
HK\$5,888 per table (for 10 to 12 persons)星期五至日及公眾假期
Friday to Sunday and Public Holiday每席 HK\$6,888 (十至十二位用)
HK\$6,888 per table (for 10 to 12 persons)

席間 2 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

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