LUNG KING HEEN

Christmas Day
Dinner Menu
Friday, 25 December 2026

法 國 黑 魚 子 蟹 肉 脆 盞 伴 迷 你 炸 釀 鮮 蟹 蓋
Crispy Croustade with French Caviar and Crab Meat
Deep-fried Mini Crab Shell Stuffed with Onion and Fresh Crab Meat

葡 汁 蘑 菇 鮑 魚 雞 粒 盞
Baked Diced Abalone and Chicken with Mushroom in Coconut Curry Sauce

瑤 柱 鱸 魚 鷓 鴣 淮 山 羹
Braised Seabass Soup with Partridge, Conpoy and Chinese Yam

蘭 度 鮮 百 合 榆 耳 炒 龍 蝦 球
Sautéed Lobster with Kale, Fresh Lily Bulb and Fungus

蠔 皇 遼 參 拼 新 西 蘭 藍 鱈 魚 肚
Braised Sea Cucumber with New Zealand Blue Cod Fish Maw in Supreme Oyster Sauce

上 湯 白 舞 茸 浸 時 蔬
Poached Seasonal Vegetables with Maitake Mushroom in Supreme Soup

洋 蔥 黑 椒 牛 崧 炒 米 型 意 粉
Fried Puntalette with Minced Beef, Onion and Black Pepper

南 瓜 西 米 焗 布 甸
金 沙 芋 泥 球　榛 子 杏 仁 餅
Baked Custard Pudding with Sago and Pumpkin
Steamed Taro Dumpling with Egg Yolk
Baked Almond Biscuit with Hazelnut

$2,680
每 位 per person

所有價目以港元計算另加壹服務費 I All prices are in HK$ and subject to 10% service charge