

維夏·能安服者 Summer Lobsterlicious

2025/06/20~2025/08/31 活動期間與2F LA FESTA餐廳、4F N°168 Prime牛排館 共同推出活龍蝦特色菜即可享滿額酒水加購優惠。 消費指定龍蝦料理集1點,二道集2點,以此類推。 收集點數即可兌換指定好禮。

以上價格需另加收10%之服務費。

An additional 10% service fee will be charged to all of the aforementioned prices.

如果您有特殊的飲食需求、食物過敏或食物不耐症,請告知我們的服務人員。 If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. Thank you.

> 禁止酒駕,未滿18歲請勿飲酒 Don't drink and drive. Please do not drink if you are a minor.

龍蝦餐點任點2道(贈)紅酒、白酒、啤酒或無酒精飲料任選2杯 Order any two of the above dishes and receive 2 complimentary drinks your choice of red wine, white wine, beer, or non-alcoholic beverages.

龍蝦餐點任點1道拿紅酒、白酒、啤酒或無酒精飲料 買一送一 Order any one dish above and enjoy a buy-one-get-one-free offer on red wine, white wine, beer, or non-alcoholic beverages. 湯品

米湯佐油浸龍蝦

Oil-Poached Lobster with Creamy Broth Rice \$480



蒜香波士頓龍蝦襯陳村粉

Garlic-Infused Boston Lobster with Aged Rice Vermicelli \$900

薑蔥波士頓龍蝦黃金麵

Boston Lobster with Ginger-Scallion Paste over Crispy Noodles \$1,600

煲仔 Vegetables

干邑酒釀龍蝦煲

Cognac-Flamed Lobster in Claypot \$920

點心

Dim Sum

金絲麻辣奶油龍蝦捲

Crispy Lobster and Vermicelli Roll with Spicy Mala Butter \$380

晶瑩上品龍蝦餃

Lobster Dumpling with Selectech Seafood Filling \$400

龍蝦干貝罐湯包

Lobster & Scallop Soup Dumpling in Steamed Broth Jar \$430

傳承中式料理精髓與原創性

演繹出味覺與視覺兼具的頂級饗宴主廚團隊心精湛手藝打造細膩、典藏美味

Inheriting the essence and originality of Chinese cuisines
Our chef team creates exquisite and classic tastes with excellent skills
Demonstrating quality feast satisfying both the taste buds and the eyes

