

富臨特色小食

FORUM SPECIAL APPETIZERS

| | | |
|-------|---|-------|
| 00329 | 豉油皇鴨舌/花雕醉鴨舌 Poached Duck Tongue in Soya Sauce / Chilled Duck Tongue in Shaoxing Wine | \$200 |
| 00238 | 台式鹽酥鮮淮山 Deep-fried Salty Fresh Yam in Taiwan Style | \$200 |
| 16069 | 芥末金沙魚皮 Deep-fried Fish Skin with Salty Egg and Mustard | \$200 |
| 34527 | 避風塘脆蝦乾 Crispy Dried Shrimp with Garlic and Chili | \$200 |
| 16070 | XO醬涼拌北海道帶子 Chilled Hokkaido Scallop with XO Sauce Dressing | \$280 |
| 34526 | 香酥咸魚粒 Deep-fried Diced Salty Fish | \$280 |
| 34047 | 香煎竹筴素鵝 Pan-fried Bean Curd Roll Stuffed with bamboo Pith | \$200 |
| 00278 | 西班牙36個月火腿 36 Months Iberico Ham | \$450 |

• 加收 10% 服務費 • 茶每位 30元 • 果仁每碟 30元 • 富臨秘醬每碟 30元 • 開瓶費每瓶 500元 • 兩小時泊車 140元
• Plus 10% Service Charge • Tea \$30 for Each Person • Nuts \$30 for Each
• Forum Special Sauce \$30 for Each • Corkage Fee \$500 for Each Bottle • Parking Service \$140 for 2 Hours

滔哥推介

CHEF ADAM RECOMMENDATION

| | | |
|-------|---|--------------------------|
| 07020 | 阿一迷你鮑魚鵝掌煲 (吉品38頭2隻) Braised Ah Yat Abalone with Goose Web in Hot Pot | \$1300 |
| 16027 | 香芹蘿蔔鮮蝦煲 (6隻) Baked Fresh Shrimp with Chinese Celery and Radish in Hot Pot | \$380 |
| 00507 | 滔哥靚叉燒 Chef Adam Home-made Roasted Barbecued Pork | \$350 |
| 19006 | 九層塔茄子爆三鮮 Sauteed Assorted Seafood with Eggplant and Basil | \$320 |
| 19064 | 魚香銀芽炒三絲 Sauteed Assorted Meat with Salty Fish & Mung Bean Sprout | \$320 |
| 16808 | 韭黃百花釀鮮魷 Deep-fried Baby Squid Stuffed with Minced Shrimp and Leek | \$320 |
| 11022 | 蜆芥牛肉煲 Stewed Beef with Salty Clam in Hot Pot | \$380 |
| 05044 | 蟲草花豬腱燉鹿蹄筋湯 Double-boiled Pork Shank Soup with Cordyceps Flower & Deer Tendon | \$280/位 (per persons) |
| 05045 | 花菇杞子鮮螺頭燉鮮雞湯 Double-boiled Chicken Soup with Sea Conch and Mushroom | \$280/位 (per persons) |

· 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 兩小時泊車 140元
 · Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
 · Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Parking Service \$140 for 2 Hours

有營食譜 NUTRITIOUS MENU

- | | | |
|-------|---|--------------|
| 19092 | 帶子麒麟蒸豆腐 日本北海道帶子、金華火腿、非基因改造大豆 Steamed Bean Curd Layered with Scallop, Yunnan Ham and Mushroom Hokkaido Scallop, Yunnan Ham, Non-GMO Bean Curd | \$320 |
| 21031 | 梅菜肉鬆蒸茄子 惠州生曬梅菜、無激素自然豬肉、本地有機茄子 Steamed Eggplant with Salted Cabbage and Minced Pork Huizhou Dried Salty Cabbage, Organic Natural Pork, Local Organic Eggplant | \$320 |
| 19093 | 鴛鴦蝦蒸鹿兒島滑蛋 日本櫻花蝦、本地鮮海蝦、鹿兒島無激素雞蛋 Steamed Egg White Topped with Fresh & Dried Shrimp Dried Japanese Sakura Shrimp, Local Fresh Shrimp, Kagoshima Hormone-free Egg | \$320 |
| 16030 | 羊肚菌藕片炒海蝦鬆 雲南野生羊肚菌、泮塘蓮藕、本地鮮海蝦 Stir-fried Shrimp with Morel Mushroom and Lotus Root Yunnan Wild Morel Mushroom, Pun Tong Lotus Root, Local Fresh Shrimp | \$320 |
| 44037 | 香芋干貝炒三色飯 日本北海道干貝、泰國有機三色米、泰國檳榔芋頭 Fried Rice with Conpoy and Taro Hokkaido Conpoy, Thailand Organic Mixed Rice, Thailand Taro | \$320 |
| 19089 | 黑胡椒蟹肉炒粉絲 菲律賓蟹肉(可持續海鮮)、龍江粉絲 Pan-Fried Crab Meat with Pepper and Vermicelli Philippines Crab Meat (Sustainable Seafood), Longjiang Vermicelli | \$380 |

素食套餐 FORUM VEGETARIAN SET MENU

淮香豆腐拼竹笙素卷

Deep-fried Bean Curd with Seasoning Salt · Bamboo Fungus Roll Filled with Vegetables

金粟榆耳羹

Sweet Corn and Assorted Fungus Soup

菜膽扣鮑甫

Braised Vegetarian Abalone with Vegetable

蟲草花扒花菰

Braised Cordyceps Flower with Mushroom

菜遠湯素麵

Somen with Seasonal Vegetable in Supreme Soup

冰花木瓜燉雪耳

Double-boiled Papaya with Rock Sugar and White Fungus

圓肉桂花糕

Osmanthus and Dried Longan Jelly

HK\$480 每位
per person

- 加收 10% 服務費 · 茶每位 30元 · 果仁每碟 30元 · 富臨秘醬每碟 30元 · 開瓶費每瓶 500元 · 兩小時泊車 140元
- Plus 10% Service Charge · Tea \$30 for Each Person · Nuts \$30 for Each
- Forum Special Sauce \$30 for Each · Corkage Fee \$500 for Each Bottle · Parking Service \$140 for 2 Hours