



雍福会“奢部之旅美食周”套餐

Sabor Fusion Week – YongFoo Elite Set Menu (Autumn)

糟味双鳗，手工白切扎蹄配茄蚶

Marinated Wild Hair Tail and Wild River Eel which Preserved by Rice Wine

Braised Pork in Brine, Shanghai Style Served Cold

Mixed Egg-plant in Chicken Broth

鲜松茸瑶柱汤

Fresh Matsutake and Dried Scallop Soup

雪菜蒸东海野生黄鱼

Steamed Small Yellow Croaker with Preserved Vegetable

嫩姜原菇炒鸭脯/老上海栗子鸡骨酱

Sautéed Duck Breast, Flower Mushroom & Ginger

Or

Sautéed Chicken and Chinese Chestnut with Shanghai Style

溧阳白芹炒黑干

Fried White Celery with Black Dry Bean Curd

枣泥酥饼配桂花鸡头米雪梨羹

Dates Paste Flaky Pastry & Boiled Zito Rice with Snow Pear& Pearl Barley Sweet Soup

580 元/位 加 15%服务费

580/Set/Person All prices in RMB and subject 15% service charge.