



## 商務午市精選套餐

Business Set Lunch

### 二人套餐

Set Lunch for 2

#### 金桂小排骨

Sweet and Sour Spare Rib  
with Osmanthus

#### 時令燉湯

Double-boiled Soup of the Day

#### 乾燒蝦球

Sautéed Prawn with  
Garlic and Ginger in Wine Sauce

#### 花雕蒸龍躉件

Steamed Giant Grouper with Bone  
with Chinese Yellow Wine

#### 上湯浸時蔬

Poached Seasonal Vegetable  
in Supreme Soup

#### 蟹粉小籠包

Steamed Minced Pork  
and Crab Roe Dumpling

#### 合時甜品

Dessert of the Day

推廣價 **HK\$308**/每位  
Special price Minimum 2 persons  
(原價 **HK\$338**)  
Original price

### 四人套餐

Set Lunch for 4

#### 寧波三最

(醉雞、醉蝦、醉南非鮑魚)  
Ning Bo Style Appetizer Combo  
(Marinated Chicken, Shrimp &  
South African Abalone  
in Chinese Yellow Wine)

#### 時令燉湯

Double-boiled Soup of the Day

#### 蟹粉河蝦仁

Sautéed River Shrimp  
with Crab Roe

#### 花彫蒸龍躉件

Steamed Giant Grouper with Bone  
with Chinese Yellow Wine

#### 百頁結燒肉煲

Braised Pork Belly and  
Tofu Sheet Knot in Casserole

#### 上湯浸時蔬

Poached Seasonal Vegetable  
in Supreme Soup

#### 家鄉墨魚餃

Cuttlefish & Chinese Celery Dumpling

#### 合時甜品

Dessert of the Day

推廣價 **HK\$1,388**/四位  
Special price 4 persons  
(原價 **HK\$1,688**)  
Original price

另收加一服務費 10% service charge applies



## 午市精選套餐

Special Set Lunch

### 六位套餐

Set Lunch for 6

#### 霞飛三小碟

(花彫醉雞、老上海燻魚、四喜烤麩)

##### Appetizer Combo

(Marinated Chicken in Chinese Yellow Wine,  
Shanghai Smoked Fish,  
Soft-braised Wheat Gluten with Mushroom & Peanut)

#### 紅燒雞絲竹笙生翅

Braised Shark Fin Soup with Shredded Chicken  
and Bamboo Shoot in Brown Sauce

#### 農家麻辣龍蝦煲

Simmered Lobster with Sichuan Chilli Oil  
and Yellow Wine in Casserole

#### 花彫蒸龍躉件

Steamed Giant Grouper with Bone  
with Chinese Yellow Wine

#### 百頁結燒肉煲

Braised Pork Belly  
and Tofu Sheet Knot in Casserole

#### 蟹粉扒時蔬

Braised Seasonal Vegetable  
with Crab Roe

#### 蟹粉小籠包

Steamed Minced Pork  
and Crab Roe Dumpling

#### 合時甜品

Dessert of the Day

推廣價 **HK\$2,088/** 六位  
Special price 6 persons

(原價 ~~HK\$2,388/~~ 六位  
Original price 6 persons)

### 八位套餐

Set Lunch for 8

#### 霞飛肆小碟

(醉南非鮑魚、煙燻蛋核桃、  
口水雞、風味醬黃瓜)

##### Appetizer Combo

(Marinated South African Abalone in Chinese Yellow Wine,  
Smoked Duck Egg with Walnut,  
Marinated Chicken in Spicy Sauce,  
Marinated Cucumber in Homemade Sauce)

#### 農家麻辣龍蝦煲

Simmered Lobster with Sichuan Chilli Oil  
and Yellow Wine in Casserole

#### 砂鍋腌篤鮮

Salted and Fresh Pork Soup with Bamboo  
Shoot and Tofu Skin in Casserole

#### 原隻蠔皇六頭花膠

Braised Whole Fish Maw in Oyster Sauce

#### 黑椒和牛粒

Stir-fried Diced Wagyu Beef  
with Black Pepper and Garlic

#### 花彫蒸龍躉件

Steamed Giant Grouper with Bone  
with Chinese Yellow Wine

#### 蟹粉扒時蔬

Braised Seasonal Vegetable  
with Crab Roe

#### 家鄉墨魚餃、蘿蔔絲酥餅

Cuttlefish & Chinese Celery Dumpling,  
Deep-fried Shredded Turnip Pastry & Conpoy

#### 合時甜品

Dessert of the Day

推廣價 **HK\$2,888/** 八位  
Special price 8 persons

(原價 ~~HK\$3,388/~~ 八位  
Original price 8 persons)

另收加一服務費 10% service charge applies





## 午市精選套餐

Special Set Lunch

### 十二位套餐

Set Lunch for 12

#### 霞飛肆小碟

(醉南非鮑魚、水晶肴肉、老上海燻魚、翡翠螺片)

Appetizer Combo

Marinated South African Abalone in Chinese Yellow Wine, Zhenjiang Pork Terrine, Shanghai Smoked Fish, Sautéed Sea Whelk and Green Kale)

#### 花膠雲吞雞

Chicken and Pork Wonton with Fish Maw in Soup

#### 黃金明蝦球

Deep-fried Prawn with Salted Egg Yolk

#### 酸湯龍躉片

Poached Sliced Giant Grouper in Sour Soup

#### 鮑汁葱燒遼參

Braised Sea Cucumber with Scallion in Abalone Sauce

#### 富貴烤雙舫

Roasted Ham in Honey Sauce served with Bread

#### 蟹粉扒時蔬

Braised Seasonal Vegetable with Crab Roe

#### 霞飛招牌海皇炒飯

Xia Fei Signature Assorted Seafood Fried Rice

#### 蟹粉小籠包

Steamed Minced Pork and Crab Roe Dumpling

#### 高力豆沙香蕉

Deep-fried Egg White Soufflé Ball filled with Banana & Red Bean Paste

推廣價 Special price **HK\$3,888/**十二位 12 persons

(原價 Original price **HK\$4,388/**十二位 12 persons)

另收加一服務費 10% service charge applies



## 尊貴晚餐 Prestige Set Dinner

寧波醉蝦  
Marinated Shrimp  
in Chinese Yellow Wine

杭州手工魚圓湯  
Hangzhou Fish Ball Soup  
with Sweet Pea

紅燒四頭南非鮑魚或  
原隻花膠或原條關西遼參  
Braised South African Abalone  
or Whole Fish Maw  
or Whole Sea Cucumber in Brown Sauce

陳年花彫蒸龍躉件  
Steamed Giant Garoupa with Bone  
with Aged Yellow Wine

夾餅乳香肉  
Deep-fried Sliced Pork in  
Fermented Tofu Sauce  
served with Bread

上湯浸時蔬  
Poached Seasonal Vegetable  
in Supreme Soup

家鄉墨魚餃、蘿蔔絲酥餅  
Cuttlefish & Chinese Celery Dumpling,  
Deep-fried Shredded Turnip Pastry  
and Conpoy

精美甜品  
Dessert of the Day

**HK\$388/** 每位  
per person  
兩位起 Minimum 2 persons

## 友朋相聚餐 Set Dinner for 4

寧波三最  
(醉雞、醉蝦、醉南非鮑魚)  
Ning Bo Style Appetizer Combo  
(Marinated Chicken, Shrimp and  
Marinated South African Abalone in Chinese Yellow Wine)

杭州手工魚圓湯  
Hangzhou Fish Ball Soup  
with Sweet Pea

乾燒蝦球  
Sautéed Prawn with  
Garlic and Ginger in Wine Sauce

蟹粉賽螃蟹  
Stir-fried Egg White  
and Crab Roe

陳年花彫蒸龍躉件或  
農家麻辣醉魚煲  
Steamed Giant Garoupa with Bone  
with Aged Yellow Wine or  
Simmered Garoupa with Sichuan Chilli Oil and  
Chinese Yellow Wine in Casserole

上湯浸時蔬  
Poached Seasonal Vegetable  
in Supreme Soup

蟹粉小籠包、蘿蔔絲酥餅  
Steamed Minced Pork and Crab Roe Dumpling,  
Deep-fried Shredded Turnip Pastry & Conpoy

合時甜品  
Dessert of the Day

**HK\$1,800/** 四位  
4 persons

另收加一服務費 10% service charge applies





## 霞飛精選六人餐

Set Dinner for 6

### 霞飛伍小碟

(風味醬黃瓜、脆皮素鵝、老上海燻魚、寧波醉蝦、水晶肴肉)

#### Appetizer Combo

(Marinated Cucumber in Homemade Sauce, Shredded Vegetable wrapped in Crispy Tofu Sheet, Shanghai Smoked Fish, Marinated Shrimp in Chinese Yellow Wine, Zhenjiang Pork Terrine)

### 砂鍋腌篤鮮

Salted and Fresh Pork Soup with Bamboo Shoot and Tofu Skin in Casserole

### 蟹粉白雪遊龍

Steamed Lobster with Egg White and Crab Roe

### 陳年花彫蒸龍躉件

Steamed Giant Garoupa with Bone with Aged Yellow Wine

### 百頁結燒肉煲

Braised Pork Belly and Tofu Sheet Knot in Casserole

### 脆皮蔥油雞

Deep-fried Crispy Chicken with Scallion Oil

### 濃湯瑤柱浸時蔬

Poached Seasonal Vegetable and Dried Conpoy in Supreme Soup

### 霞飛招牌海皇炒飯

Xia Fei Signature Assorted Seafood Fried Rice

### 上海小籠包、蘿蔔絲酥餅

Steamed Minced Pork Dumpling, Deep-fried Shredded Turnip Pastry and Conpoy

### 合時甜品

Dessert of the Day

HK\$3,280/ 六位  
6 persons

## 霞飛精選八人餐

Set Dinner for 8

### 霞飛肆小碟

(香辣滷脆蜆、煙燻蛋核桃、花彫醉雞、樑溪脆鱸)

#### Appetizer Combo

(Marinated Jelly Fish in Chilli Oil, Smoked Duck Egg with Walnuts, Marinated Chicken in Chinese Yellow Wine, Shredded Crispy Eel in Sweet Ginger Sauce & Chinese Yellow Wine)

### 黃金明蝦球

Deep-fried Prawn with Salted Egg Yolk

### 砂鍋腌篤鮮

Salted and Fresh Pork Soup with Bamboo Shoot and Tofu Skin in Casserole

### 原隻蠔皇六頭花膠

Braised Whole Fish Maw in Oyster Sauce

### 紅燒原條牛肋骨

Braised Beef Short Rib in Brown Sauce

### 陳年花彫蒸龍躉件

Steamed Giant Grouper with Bone with Aged Yellow Wine

### 蟹粉扒時蔬

Braised Seasonal Vegetable with Crab Roe

### 霞飛招牌海皇炒飯

Xia Fei Signature Assorted Seafood Fried Rice

### 家鄉墨魚餃、蘿蔔絲酥餅

Cuttlefish & Chinese Celery Dumpling, Deep-fried Shredded Turnip Pastry and Conpoy

### 合時甜品

Dessert of the Day

HK\$3,680/ 八位  
8 persons

另收加一服務費 10% service charge applies



## 霞飛精選十二人套餐

Set Dinner for 12

### 霞飛陸小碟

(四川口水雞、翡翠螺片、水晶肴肉  
老上海燻魚、樑溪脆鱈、寧波醉蝦)

#### Appetizer Combo

(Sichuan Marinated Chicken in Spicy Sauce, Sautéed Sea Whelk and Green Kale,  
Zhenjiang Pork Terrine, Shanghai Smoked Fish, Shredded Crispy Eel in Sweet Ginger Sauce &  
Chinese Yellow Wine & Marinated Shrimp in Chinese Yellow Wine)

### 紅燒雞絲竹笙生翅

Braised Shark Fin Soup with Shredded Chicken  
and Bamboo Shoot in Brown Sauce

### 蟹粉白雪遊龍

Steamed Lobster with Egg White  
and Crab Roe

### 花彫蒸龍躉件

Steamed Giant Grouper with Bone  
with Chinese Yellow Wine

### 紅燒安格斯原條牛肋骨

Braised Angus Beef Short Rib  
in Brown Sauce

### 脆皮蔥油雞

Deep-fried Crispy Chicken with Scallion Oil

### 瑤柱扒時蔬

Braised Seasonal Vegetable with Conpoy

### 霞飛招牌海皇炒飯

Xia Fei Signature Assorted Seafood Fried Rice

### 上海小籠包、蘿蔔絲酥餅

Steamed Minced Pork Dumpling,  
Deep-fried Shredded Turnip Pastry & Conpoy

### 脆皮腰果湯圓、蛋白杏仁茶

Glutinous Rice Dumpling with Crispy Cashew  
Sweet Almond Soup with Egg White

**HK\$5,680/** 十二位  
12 persons

另收加一服務費 10% service charge applies