

品嚐.世緻
Lunch Tasting

古法香茅茶 (+\$68/位)
Traditional Lemongrass Tea (Additional \$68/Guest)

法國蔥油蠔子皇 (+\$128/位)
Jumbo Razor Clams, Scallion Oil (Additional \$128/Guest)

唐述春卷(+\$68/位)
Shrimp, Spring Roll (Additional \$68/Guest)

世韜靚湯
Soup Of The Day

酸辣小籠包. 瑪瑙蝦餃. 功夫手工酥
Minced Pork, Hot & Sour Sauce, Dumpling
Har Gow, Tiger Prawn, Minced Pork
Mushroom, Pepper, Puff Pastry

私房38頭乾鮑魚扣鵝掌(+\$298/位)
38 Heads Premium Dried Abalone, Goose Web,
Preserved Vegetable, Secret Recipe Sauce (Additional \$298/Guest)

家常滑蛋虎蝦球
Tiger Prawn, Japanese Egg

海苔京蔥油香魚
French Cod Fillet, Scallion, Seaweed

手撕雞濃湯浸鴛鴦米
Minced Chicken, Vermicelli in Chicken Broth
升級 • 上湯龍蝦浸鴛鴦米 (+\$228/位)
Upgrade • Lobster, Vermicelli in Lobster Broth (Additional \$228/Guest)

甜蜜
Sweet

\$598/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



CHINESELOGY
唐 述

世緻.昇華
Special Lunch

古法香茅茶 (+\$68/位)
Traditional Lemongrass Tea (Additional \$68/Guest)

法國蔥油蠔子皇
Jumbo Razor Clam, Scallion Sauce

世韜靚湯
Soup Of The Day

北海道昆布小籠包.海參餃.玫瑰燒鵝酥
Hokkaido Seaweed, Minced Pork, Dumpling
Sea Cucumber, Minced Pork, Preserved Vegetable, Dumpling
Minced Goose, Mushroom, Chicken Minced, Cherry Sauce, Puff Pastry

私房乾鮑魚扣鵝掌
Premium Dried Abalone, Goose Web, Preserved Vegetable,
Secret Recipe Sauce

花香蝦球
Tiger Prawn, Osmanthus, Sweet & Sour Sauce

遠年陳皮欖豉醬蒸油香魚
French Cod Fillet, Aged Tangerine, Chinese Olive and Black Bean Sauce

花膠濃雞湯浸鴛鴦米
Fish Maw, Minced Chicken, Vermicelli in Chicken Broth
升級 • 上湯龍蝦浸鴛鴦米 (+\$228/位)
Upgrade • Lobster, Vermicelli in Lobster Broth
(Additional \$228/ Guest)

甜蜜
Sweet

\$880/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



CHINESELOGY
唐述