

世味人生

Degustation Menu

餐牌菜式或因應時節及食材供應更改，歡迎聯絡我們了解詳情
Menus are subject to change due to seasonality and ingredient availability

金匙一口脆

A5 Kagoshima Wagyu Beef, Assorted Treasure, Pine Nuts, Crispy Spoon

金錢玉透

Iberico Pork, Mushroom, Ginger Jelly, Barbecue Sauce

花膠川貝杏汁燉日本蜜瓜湯

Double Boiled Fish Maw Soup, Japanese Melon, Chuanbei, Almond

禾桿𣪠珍珠

Jumbo Scallop, Sergestid
Shrimp Paste

或 OR

UPGRADE 升級

私房20頭溏心乾鮑魚
(+ \$988 /位 per head)

20-head Premium Dried Abalone,
Preserved Vegetables, Secret Recipe Sauce

冰鎮菠蘿

Pineapple, Preserved Plum

龍騰雪映

Lobster, Crab Meat, Egg White Custard, Young Coconut

時果欖豉醬煎焗油香魚

Cod Fillet, Seasonal Fruit, Olive, Black Bean

胡椒鴛鴦雞(2位用)

Free Range Chicken, Frog,
Pepper (For 2 pax)

或 OR

桂花烏龍茶燻脆皮雞

(3位以上或另加\$228)
Oolong Tea Smoked Chicken,
Osmanthus (For 3pax or above or
Additional \$228 to upgrade)

蟹后龍情

Alaska Crab Meat, Lobster, Japanese Egg, Rice

月光寶盒

Preserved Plum, Cherry Sauce, Hawthorn Fruit Jelly

\$1,288/位 per guest

另加10%服務費 10% service charge applies
兩位起 Minimum 2 person or above

蟹宴

Seasonal Crab Menu

阿拉斯加蟹凍

Alaska King Crab Meat, Caviar, Mango, Yuzu, Konjac

15年古越龍山浸時令蟹

Seasonal Crab, 15-years Hua Diao

唐述佛跳牆

Fish Maw, Sea Cucumber, Sea Conch, Young Coconut,
Conpoy, Matsutake, Shark Fin Soup

松茸焗釀蟹蓋

Crab Meat, Japanese Egg, Conpoy, Matsutake, Preserved Ham, Onion

芙蓉蟹皇玉蟹鉗

King Crab Claw, Crab Roe, Japanese Egg

波子棋盤

Seasonal Fruit, Kanjor

玲瓏海參

Sea Cucumber, Crab Meat, Iberico Pork Minced, Morel

紗窗雪影

Seasonal Vegetable, Conpoy, Preserved Ham, Carrot, Shiitake Mushroom

八寶脆皮雞

Free Range Chicken, Crab Meat, Shrimp, Conpoy, Dried Squid,
Preserved Ham, Lotus Seed, Shiitake Mushroom, Glutinous Rice

宮廷寶盒

Salty Egg Yolk Mousse, Aged Vinegar

\$1,888/位 per guest

需一天前預訂 Reservations 1 Day in Advance
另加10%服務費 Additional 10% Service Charge
兩位起 Minimum 2 Person Or Above