

品嚐.世緻
Winter Tasting

古法香茅茶
Traditional Lemongrass Tea
(+HK\$68)

花雕水晶雞凍
Chilled Free Range Chicken, 15-years Huadiao Jelly
(+HK\$68)

法國蔥油蠔子皇
Jumbo Razor Clams, Scallion Oil
(+HK\$128)

世韜靚湯
Soup Of The Day

北海道昆布小籠包. 瑪瑙蝦餃. 手工千層酥
Hokkaido Seaweed, Minced Pork, Dumpling
Har Gow, Tiger Prawn, Minced Pork
Mushroom, Puff Pastry

私房38頭乾鮑魚
38 Heads Premium Dried Abalone,
Chef Saito Homemade Abalone Sauce
(+HK\$288)

或
Or

私房28頭乾鮑魚
28 Heads Premium Dried Abalone,
Chef Saito Homemade Abalone Sauce
(+HK\$388)

宮保蝦球
Tiger Prawn, Chili Sauce, Cashew

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

櫻花蝦汁帶子皇
Hokkaido Scallop, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls
(升級龍蝦 Add Lobster +HK\$228)

甜蜜
Sweet

HK\$598

另加 10% 服務費 Additional 10% Service Charge | 兩位起 Minimum 2 Person Or Above



CHINESOLOGY
唐述

世緻昇華
Special Lunch

古法香茅茶

Traditional Lemongrass Tea
(+HK\$68)

金錢玉帶. 金匙一口脆

Jumbo Hokkaido Scallop, Mushroom, Ginger Jelly, Barbecue Sauce
A5 Kagoshima Wagyu Beef, Assorted Treasure, Pine Nut, Crispy Spoon

川貝杏汁螺頭燉靜岡蜜瓜湯

Sea Conch Soup, Chuanbei, Almond, Japanese Melon

北海道昆布小籠包. 香檳蝦餃. 乾鮑魚燒賣

Hokkaido Seaweed, Minced Pork, Dumpling
Har Gow, Tiger Prawn, Minced Pork, Champagne
Siu Mai, Dried Abalone, Preserved Sausage, Peanut, Glutinous Rice

私房脆皮海參

Sea Cucumber
(+HK\$168)

鴻圖蝦球

Tiger Prawn, Crab Roe, Crab Meat, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls
(升級龍蝦 Add Lobster +HK\$228)

海苔京蔥油香魚

French Cod Fillet, Scallion, Seaweed

月光寶盒

Preserved Plum, Cherry Sauce, Hawthorn Fruit Jelly

甜蜜

Sweet

HK\$800

另加10%服務費 Additional 10% Service Charge | 兩位起 Minimum 2 Person or Above



CHINESELOGY
唐述