

# 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

# 嗜夏.世味

## Summer Degustation Delight Menu

### 紅雙囍

Chilled Carabineros, 15-year Hua Diao, Crunchy Head

### 唐述三弄

金錢玉透,黃袍金衣,紗窗透紅

Iberico Pork, Mushroom, ginger Jelly, Barbecue Sauce

Soft Shell Prawn, Salty Egg Yolk, Barley Crisp

Beetroot Dumpling, Vegetable

### 蟹肉夏瓜羹

Fish Maw, Alaska Crab Meat, Winter Melon, Chicken Stock

### 和牛梨子

升級 私房28頭乾鮑魚 (+ \$388/位)

A5 Kagoshima Wagyu Beef Cheek, Pear

**UPGRADE** 28-head Premium Dried Abalone, Secret Recipe Sauce (+\$388 per head)

### 冰鎮時令果

Seasonal Fruit, Preserved Plum

### 潛龍金鯛

Japanese Amadai, Italian Tomato, Japanese Egg, Lobster Stock

### 桂花烏龍茶煙燻脆皮雞

Free Range Chicken, Osmanthus, Oolong Tea Leaf, Crisp

### 浴枕銀池

Stonefish Broth, Clams, Aged Tangerine, Coriander, Celery, Squash, Ginger, Konjac, Pepper

### 芙蓉蟹膏鴛鴦米

Crab Roe, Japanese Egg, Vermicelli

### 20年陳皮焦糖燉蛋

Crème Brulee, 20 years Tangerine

### 貴妃玉露

1 Pomegranate, Pomelo, Konjac

**\$1,488/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

## 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**

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