

品嚐.世緻 Lunch Tasting

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)

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

蟹肉夜香燉冬玉湯
Crab Meat, Dried Shrimp, Conpoy, Cordate Telosma, Chickpea, Winter Melon Soup

上湯昆布小籠包.避風塘蝦餃.和牛千層酥
Seaweed, Minced Pork, Dumpling
Har Gow, Tiger Prawn, Minced Pork, Garlic, Chili
Wagyu Beef, Mushroom, Puff Pastry
另加 • 38頭私房乾鮑魚.脆皮柚皮 (+\$298/位)
38 Heads Premium Dried Abalone, Pomelo Peel, Homemade Secret Sauce
(Additional \$298/guest)

鹹香櫻花蝦
King Prawn, Sergestid Shrimp Sauce
升級 • 櫻花蝦汁炆龍蝦(+\$248/位)
Upgrade • Lobster, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls
(Additional \$248/Guest)

胡椒魚湯浸野生馬友魚
Wild Catch Threadfin, Pepper, Turnip, Luffa, Fish Broth

砂鍋菌香雞
Free Range Chicken, Wild Mushroom, Lotus Root, Chives

唐述荷葉飯
Rice in Lotus Leaf, Chicken, Duck,
Shrimp, Conpoy, Free Range Egg, Shiitake Mushroom

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



世緻.昇華 Special Lunch

法國蔥油蠔子皇

Jumbo Razor Clam, Scallion Sauce

黃酒雞小籠包. 瑪瑙蝦餃. 魚子醬海鮮餃
Minced Chicken, Chinese Yellow Wine, Dumpling
Har Gow, Tiger Prawn, Minced Pork
Assorted Seafood, Minced Pork, Dumpling

花膠蟹肉夜香燉冬玉湯

Fish Maw, Crabmeat, Dried Shrimp, Conpoy,
Cordate Telosma, Chickpea, Winter Melon Soup

私房乾鮑魚. 脆皮海參

Premium Dried Abalone, Sea Cucumber, Charcoal, Homemade Secret Sauce

鹹香櫻花蝦

King Prawn, Sergestid Shrimp Sauce

升級 • 櫻花蝦汁炆龍蝦 (+\$248/位)

Upgrade • Lobster, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls
(Additional \$248/Guest)

子薑欖豉醬蒸野生馬友魚

Wild Catch Threadfin, Chinese Olive, Black Bean Sauce

唐述荷葉飯

Rice in Lotus Leaf, Chicken, Duck, Shrimp, Conpoy, Shiitake Mushroom, Egg

私房雪燕椰子雪糕. 竹蔗茅根果凍

Coconut Ice-Cream, Gum Tragacanth, Sugarcane Jelly

\$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