

尋味·香港 II

Flavours of Hong Kong Chapter 2

(8月份開始供應 | Available from August)

蟹皇薄脆·金錢玉透

Crab Cream, Crisp

Iberico Pork, Mushroom, Ginger Jelly, Barbecue Sauce, Snake Wine

*Madeira

椰皇龍蝦白玉羹

Lobster, Young Coconut, Preserved Ham, Minced Pork Winter Melon, Superior Broth

酥皮焗私房乾鮑魚

Premium Dried Abalone, Sea cucumber,

Summer Truffle, Mushroom, Puff Pastry, Abalone Sauce

*Left Bank, Chateau Lynch Bages, Pauillac, France

芙蓉水晶蟹鉗

King Crab Claw, Japanese Egg, Sergestid Shrimp, Chicken Oil

XO醬乾燒厚花膠

Premium Fish Maw, Lingzhi Mushroom, Conpoy, Dried Shrimp, Minced Pork, Kale

古法香茅茶

Traditional Lemongrass Tea

私房湯汁麒麟魚

Japanese Amadai, Snake Wine, Ground Bean Sauce, Fish Broth

*Chateau Pichon Longueville Comtesse de Lalande Pauillac 2eme Cru Classe

八寶香煎糯米飯·當紅脆皮雞

Free Range Chicken, Minced Duck, Tiger Prawn, Conpoy, Preserved Sausage

Minced Iberico Pork, Lotus Seed, Japanese Egg, Scallion, Glutinous Rice

麵豉雪糕

Ice-Cream, Miso Flavour

珠光寶盒

Mango & Passion Fruit Mousse, Chocolate

*Chateau Climens, France

\$2,288/位 Per Guest (兩位起 From 2 Guests or Above)

*另加每位 \$800 升級享用4款美酒配搭

*Add On \$800/位 Per Guest for 4 Glasses Wine Selection

另加10%服務費 Additional 10% Service Charge | 需兩天前預訂 Reservations 2 Days In Advance



CHINESELOGY
唐述