

世味人生

## Degustation Menu

(3月1日開始供應 from 1 Mar onwards)

法國蔥油蠔子皇

Jumbo Razor Clam, Scallion Sauce

金匙一口脆

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

花膠石頭魚羹

Fish Maw, Bean Curd, Tangerine Peel, Egg White, Stonefish Soup

脆皮海參. 貴妃雞

Sea Cucumber, Free Range Chicken, Seasonal Vegetable, Homemade Abalone Sauce

冰鎮時果

Chilled Seasonal Fruit

櫻花蝦汁炆龍蝦

Lobster, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls

乾燒玉蘭

Kale, Minced Pork, Olive, Black Bean, Chili

蟹逅鴛鴦

Crab Meat, Lobster Stock, Vermicelli

20年新會陳皮焦糖燉蛋

Crème Brulee, 20-years Tangerine

月光寶盒 (另加\$128位)

Preserved Plum, Cherry Sauce, Hawthorn Fruit Jelly

\$1,388/位 Per Guest (兩位起 From 2 Guests or Above)

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



CHINESOLOGY  
唐述

品嚐. 世味

## Tasting Delight

(3月1日開始供應 from 1 Mar onwards)

15年古越龍山浸蠔子皇

Jumbo Razor Clam, 15-years Huadiao

皇袍金衣.金錢玉透.魚子醬海苔豆腐

Soft Shell Prawn, Salty Egg Yolk, Barley Crisp  
Iberico Pork, Mushroom, Ginger Jelly, Barbecue Sauce  
Tofu, Hokkaido Seaweed, Caviar

棉棉花膠川貝杏汁燉靜岡蜜瓜湯

Fish Maw Soup, Chuanbei, Almond, Scallop Marshmallow, Japanese Melon

私房28頭乾鮑魚貴妃雞

28 Heads Premium Dried Abalone, Free Range Chicken, Homemade Abalone Sauce

冰鎮時果

Chilled Seasonal Fruit

油鹽焗龍蝦

Lobster, Sea Salt, Homemade Rice Rolls

乾燒野菌

Wild Mushroom, Minced Pork, Olive, Black Bean, Chili

蟹逅鴛鴦

Crab Meat, Shrimp Broth, Vermicelli

20年新會陳皮焦糖燉蛋.摩登馬豆糕.手磨芝麻卷

Crème Brulee, 20-years Tangerine ; Split Pea, Coconut Pudding ;  
Glutinous Roll, Black Sesame

月光寶盒 ( 另加\$128位)

Preserved Plum, Cherry Sauce, Hawthorn Fruit Jelly

\$1,588/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge  
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CHINESOLOGY  
唐述

## 世說. 品嚐

### Degustation Delight

(3月1日開始供應 from 1 Mar onwards)

15年古越龍山西班牙紅蝦

Chilled Carabineros, 15-years Huadiao

唐述五小福

鴛鴦蕎頭. 皇袍金衣. 金錢玉透. 陳皮甜醋銀魚乾. 黑磚豆腐

Preserved Scallion, Roselle, Vinegar

Soft Shell Prawn, Salty Egg Yolk, Barley Crisp

Iberico Pork, Mushroom, Ginger Jelly, Barbecue Sauce

Japanese Sardine, 15-years Tangerine, Sweet and Sour Sauce

Charcoal Organic Tofu

蟹皇鮑翅

Alaska Crab Meat, Crab Cream, Shark Fin Soup

私房20頭乾鮑魚扣厚花膠. 貴妃雞

20 Heads Premium Dried Abalone, Free Range Chicken,

Premium Fish Maw, Homemade Abalone Sauce

冰鎮時果

Chilled Seasonal Fruit

鳳池玉蟹鉗

King Crab Claw, Crab Meat, Japanese Egg, Chicken Stock

乾燒玉帶

Hokkaido Scallop, Seasonal Vegetable, Minced Pork, Olive, Black Bean, Chili

蟹逅鴛鴦

Crab Meat, Crab Cream, Shrimp Broth, Vermicelli

20年新會陳皮焦糖燉蛋. 摩登馬豆糕. 榛子蛋卷

Crème Brulee, 20-years Tangerine; Split Pea, Osmanthus, Black Sesame,  
Coconut Pudding; Egg Roll, Hazelnut

月光寶盒 (另加\$128位)

Preserved Plum, Cherry Sauce, Hawthorn Fruit Jelly

\$2,088/位 Per Guest (兩位起 From 2 Guests or Above)

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



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