



世味人生 Degustation Menu

慢煮泡椒蠔子皇
Jumbo Razor Clam, Chili Sauce

前菜三弄
西班牙黑毛豬叉燒酥. 苔菜豆腐. 鹽漬櫻花蝦
Iberico Pork, Puff Pastry
Tofu Gold Coin, Seaweed
Sergestid Shrimp, Salted

鮮鮑魚昆布雪蓮子燉乾貝湯
Abalone, Seaweed, Conpoy, Peach Gum, Double Boiled Soup

化骨綿掌
Goose Web, Shrimp Paste, Tofu, Secret Recipe Sauce
另加 • 33頭吉品溏心乾鮑魚 (+\$288/位)
33 Heads Premium Dried Abalone, Preserved Vegetable, Secret Recipe Sauce
(Additional \$288/guest)

珍寶珠
Homemade Sorbet

古越龍山20年花雕蛋蒸龍蝦
Lobster, Hua Diao, Chicken Oil, Lobster Sauce

麒麟魚
Wild Catch Tilefish, Yuzu Sauce

茅台生蠔雞煲 (三位或以下)
Free Range Chicken, Fresh Oyster, Chives,
Ginger, Chinese Wine (For 2-3 Guests)
升級 • 桂花烏龍茶煙燻脆皮雞 (+\$288)
Upgrade • Free Range Chicken,
Osmanthus, Oolong Tea Leaf, Crisp
(Additional \$288)

桂花烏龍茶煙燻脆皮雞 (四位或以上)
Free Range Chicken, Osmanthus,
Oolong Tea Leaf, Crisp
(For 4 Guests Or Above)

棉花泡飯
Rice in Fish Broth, Scallop Marshmallow, Preserved Vegetable, Celery, Sesame

20年陳皮普洱茶雪糕
Ice-Cream, 20-years Tangerine

\$1,388/ 位 Per Guest (兩位起 From 2 Guests or Above)
Additional Wine Pairing \$800/位 Per Guest
另加10%服務費 Additional 10% Service Charge



品嚐. 世味
Tasting Delight

五代同堂

八珍甜醋雞蛋慕絲. 20年古越龍山生醃浸牡丹蝦. 鴛鴦蕃頭. 昆布甜酸意大利蕃茄仔. 慢煮泡椒嚙子皇

Free Range Egg Mousse, Vinegar
Chilled Botan Shrimp, 20-years Huadiao
Scallion, Roselle, Vinegar
Italian Tomato, Seaweed, Vinegar
Jumbo Razor Clam, Chili Sauce

皇袍蟹蓋

Crab Shell, Lobster, Crab Cream, Vinegar

椰青蟹肉翅

Shark Fin Soup, Crabmeat, Young Coconut

私房溏心乾鮑魚扣鵝掌玉台

Premium Dried Abalone, Preserved Vegetable, Secret Recipe Sauce
Goose Web, Winter Melon, Black Truffle, Secret Recipe Sauce

珍寶珠

Homemade Sorbet

古越龍山20年花雕雞油蛋白煎焗蟹鉗

King Crab Claw, Hua Diao, Chicken Oil, Egg White, Green Bean, Lobster Sauce

桂花烏龍茶煙燻脆皮雞

Free Range Chicken, Osmanthus, Oolong Tea Leaf, Crisp

花膠黑草蝴蝶腩撈粗麵

Fish Maw, Lamb Belly, Red Beancurd, Thick Noodle

珠光寶盒

Mango Mousse, White Chocolate, Passion Fruit Mango Sauce

20年陳皮普洱茶雪糕

Ice-Cream, 20-years Tangerine

\$1,688/ 位 Per Guest (兩位起 From 2 Guests or Above)

Additional Wine Pairing \$800/位 Per Guest

另加10%服務費 Additional 10% Service Charge

需三天前預訂 Reservations 3 Days In Advance



世嚮. 川藝

Degustation Delight

20年古越龍山辣酒生醃牡丹蝦
Chilled Botan Shrimp, 20-years Huadiao, Chili

滕椒玫瑰
Chilled Cuttlefish, Chili Sauce

慢煮泡椒蝗子皇
Jumbo Razor Clam, Chili Sauce

酸辣花膠鵝掌翅
Shark Fin, Fish Maw, Goose Web, Matsutake, Bamboo Fungus, Sour & Spicy Soup

私房溏心乾鮑魚扣鵝掌玉台
Premium Dried Abalone, Preserved Vegetable, Secret Recipe Sauce
Goose Web, Winter Melon, Black Truffle, Secret Recipe Sauce

香格里拉辣椒欖菜炒龍蝦
Lobster, Preserved Vegetables, Chili

珍寶珠
Homemade Sorbet

川麻脆皮雞
Free Range Chicken, Ginger, Chives, Assorted Scallion, Chili

水煮麒麟魚
Wild Catch Tilefish, Raddish, Flat Noodle, Chili

M12和牛擔擔麵
M12 Wagyu Beef Cheek, Peanut, Chili, Dried Caviar, Squid Ink Noodle

燕窩椰子水晶粉
Bird's Nest, Gum Tragacanth, Young Coconut

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

Additional Wine Pairing \$800/位 Per Guest

另加10%服務費 Additional 10% Service Charge

需三天前預訂 Reservations 3 Days In Advance



素味人生
Vegetarian Menu

金匙一口脆

Wild Mushroom, Assorted Treasure, Pine Nut, Crispy Spoon

功夫手工酥

Mushroom, Pepper, Puff Pastry

雪燕釀竹筴松茸湯

Gum Tragacanth, Bamboo Pith, Sweet Corn, Matsutake Soup

紅燒慢煮素獅子頭

Vegetarian Meatball, Pear, Rock Rice

冰鎮菠蘿

Pineapple, Preserved Plum

素魚籽脆豆腐

Tofu Coin, Seaweed, Veggi Caviar

翡翠白玉杯

Peach Gum, Winter Melon, Bean Sprout

唐僧咕嚕

Sweet and Sour Bean Curd, 15 - years Tangerine

紅露素瑤

Black Truffle, Beetroot, Enoki Mushroom, Preserved Vegetable, Fried Rice

椰皇凍

Young coconut Jelly, Konjac Ball

\$1,288/位 Per Guest (兩位起 From 2 Guests or Above)
另加10%服務費 Additional 10% Service Charge