

世味人生 Degustation Menu

蘋果木煙燻溏心帶子伴梅子甜酸燒西瓜
Jumbo Scallop, Apple Wood, Salmon Roe, Perilla, Watermelon, Plum

焗釀蟹蓋
Crab Meat, Wild Mushroom, Preserved Ham, Free Range Egg, Onion

花膠蟹肉濃湯白玉羹
Fish Maw, Crab Meat, Winter Melon, Bamboo Fungus, Carrot Oil,
Chicken Oil, Superior Soup

脆皮海參
Sea Cucumber, Charcoal, Secret Recipe Sauce

清味
Refreshing

櫻花蝦汁炆龍蝦
Lobster, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls

砂鍋菌香雞(三位或以下)
Free Range Chicken, Wild
Mushroom, Lotus Root, Chives
(For 2-3 Guests)

桂花烏龍茶煙燻脆皮雞四位以上)
Free Range Chicken, Osmanthus,
Oolong Tea Leaf, Crisp
(For 4 Guests Or Above)

石頭魚湯手功雲吞
Wonton, Shrimp, Minced Pork, Lettuce, Parsley, Stonefish Soup

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

珠光寶盒(另加\$128位)
Passion Fruit, Mango Sauce, Mango Mousse, Passion Fruit Chocolate
(Additional \$128/Guest)

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

另加10%服務費 Additional 10% Service Charge



品嚐. 世味 Tasting Delight

黑磚豆腐

Charcoal Organic Tofu, Water Melon, Mango, Lime, Perilla

焗釀蟹蓋

Crab Meat, Wild Mushroom, Preserved Ham, Free Range Egg, Onion

棉棉花膠川貝杏汁燉蜜瓜湯

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

私房乾鮑魚. 脆皮海參

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

金香焗龍蝦

Lobster, Chili, Homemade Rice Flour Roll

清味

Refreshing

鳳翼乾坤(三位或以下)

Chicken Wing, Wagyu Beef, Glutinous Rice, Honey Mustard Sauce
(For 2-3 Guests)

桂花烏龍茶煙燻脆皮雞(四位以上)

Free Range Chicken, Osmanthus, Oolong Tea Leaf, Crisp
(For 4 Guests Or Above)

私房湯汁麒麟魚

Wild Catch Tilefish, Chinese Wine, Secret Recipe Sauce

20年陳皮普洱茶雪糕

Ice-Cream, 20-years Tangerine, Chilled Puer Tea

珠光寶盒(另加\$128位)

Passion Fruit, Mango Sauce, Mango Mousse, Passion Fruit Chocolate
(Additional \$128/Guest)

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

另加10%服務費 Additional 10% Service Charge
需三天前預訂 Reservations 3 Days In Advance



世說. 品嚐 Degustation Delight

五代同堂

燈籠海蜇頭. 昆布甜酸意大利蕃茄仔. 鴛鴦蕎頭. 青花椒萵筍溏心帶子. 慢煮泡椒嚙子

Jellyfish, Sesame Oil

Italian Tomato, Seaweed, Vinegar

Scallion, Roselle, Vinegar

Jumbo Scallop, Celtuce, Watermelon, Sichuan Pepper

Jumbo Razor Clam, Chili Sauce

牡丹蝦多士

Botan Shrimp, Butter Toast, Tomato Sauce, Black Garlic, Shallot, Chive

酥皮蟹皇翅

Alaska Crab Meat, Crab Cream, Shark Fin Soup, Puff Pastry

摩登花雕蛋白蒸蟹鉗

King Crab Claw, Scallop Marshmallow, Huadiao, Lobster Sauce

升級 • 芙蓉龍蝦 (+\$388/位)

Upgrade • Lobster, Crabmeat, Free Range Egg, Green Beans (Additional \$388/Guest)

梨子乾鮑魚

Dried Premium Abalone, Pear, Preserved Vegetable, Secret Recipe Sauce

清味

Refreshing

慢煮西班牙脆皮乳豬 (三位或以下)

24 Hours Slow Cook Suckling Pig, Olive Cape, Mashed Sweet Potatoes, Honey, Lime Sauce
(For 2-3 Guests)

桂花烏龍茶煙燻脆皮雞 (四位以上)

Free Range Chicken, Osmanthus, Oolong Tea Leaf, Crisp
(For 4 Guests Or Above)

乾燒玉蘭.蓮藕

Kale, Lotus Root, Minced Pork, Olive, Black Bean, Chili

酸菜花膠麒麟魚

Fish Maw, Wild Catch Tilefish, Pickled Vegetable, Flat Noodle, Chili

20年陳皮普洱茶雪糕

Ice-Cream, 20-years Tangerine, Chilled Puer Tea

冰鎮鮮果

Chilled Seasonal Fruit

珠光寶盒 (另加\$128位)

Passion Fruit, Mango Sauce, Mango Mousse, Passion Fruit Chocolate (Additional \$128/Guest)

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

另加10%服務費 Additional 10% Service Charge

需三天前預訂 Reservations 3 Days In Advance



尋味·香港 II Flavours of Hong Kong Chapter 2

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 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



CHINESE LOGY
唐述