



世味人生
Degustation Menu

慢煮九層塔蠔子皇
Chilled Jumbo Razor Clam With Thai Basil And Cumin

前菜三弄：
櫻桃蘿蔔 · 三絲海蜇 · 風乾醬香鵝翼
Pickled Radish · Chilled Jellyfish · Braised Goose Wing
三花茶 Floral Tea

金腿雪燕烏雞羹
Minced Silkie Chicken Thick Soup With Gum Tragacanth And Jinhua Ham

脆皮海參·鵝掌
Crispy Sea Cucumber With Secret Recipe Sauce And Goose Web
另加 · 私房吉品乾鮑魚 (+\$268/位)
Braised South Africa Premium Dried Abalone (Additional \$268/Guest)
廿年陳皮普洱 20s Tangerine Peel Pu Erh Tea

珍寶珠
Homemade Chrysanthemum Flavors Sorbet

潮式老菜脯蒸鱈魚
Steamed Cod Fillet With Preserved Vegetables

胡椒香蔥生煎雞 (三位或以下)
Sautéed Free Range Chicken With Black Pepper
And Chives In Casse (For 2-3 Guests)

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

花膠蝦湯稻庭麵
Sliced Fish Maw With Inaniwa Udon In Shrimp Broth

雲石奶凍
Black Sesame Panna Cotta
蜜香鐵觀音 Fragrant Honey Tieguanyin

\$1,388/ 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 **Additional 4 Wine Pairing \$800/Guest**

*另加每位 **\$138** 升級享用 **3** 款茗茶配搭 **Additional 3 Tea Pairing \$138/Guest**

另加 **10%服務費 Additional 10% Service Charge**



品嚐·世味
Tasting Delight

醬油蒜香凍花螺
Chilled Sea Conch With Garlic and Secret Recipe Sauce

20年古越龍山花雕生醃蝦
Drunken Shrimp In 20-years Huadiao
三花茶 Floral Tea

茶柑花香
Imperial Soup With Bergamot Citrus And Chicken

私房溏心吉品乾鮑魚扣鵝掌
Braised South Africa Premium Dried Abalone With Goose Web
另加·迷你脆皮海參 (+\$100/位)
Crispy Sea Cucumber (Additional \$100/Guest)
廿年陳皮普洱 20s Tangerine Peel Pu Erh Tea

珍寶珠
Homemade Chrysanthemum Flavors Sorbet

紅翡蟹鉗
Steamed King Crab Claw With Seasonal Yunnan Mushrooms And Egg White

胡椒香蔥生煎雞 (三位或以下)
Sautéed Free Range Chicken With Black Pepper
And Chives In Casse (For 2-3 Guests)

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

花膠蝦湯稻庭麵
Sliced Fish Maw With Inaniwa Udon In Shrimp Broth

珍珠寶盒
Secret Jewelry Box

雲石奶凍
Black Sesame Panna Cotta
蜜香鐵觀音 Fragrant Honey Tieguanyin

\$1,688/ 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 **Additional 4 Wine Pairing \$800/Guest**

*另加每位 \$138 升級享用 3 款茗茶配搭 **Additional 3 Tea Pairing \$138/Guest**

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

20年古越龍山花雕溏心富貴蝦
Drunken Mantis Shrimp In 20-years Huadiao
三花茶 **Floral Tea**

36小時慢煮皇帝鵝
Steamed Goose With Supreme Soya

蟹黃金山銀針
Braised Vege Shark's Fin Soup With Crab Cream

白玉龍蝦
Steamed Fresh Lobster With Egg White

響鈴溏心乾鮑魚
Oven Baked Dried Abalone Wrapped With Puff Pastry
或 • 日本溏心網鮑魚 (另加 \$1,000/位)
OR • Braised Japanese Amidori Abalone (Additional \$1,000/Guest)
廿年陳皮普洱 20s **Tangerine Peel Pu Erh Tea**

珍寶珠
Homemade Sorbet

潮式老菜脯蒸鱈魚
Steamed Cod Fillet With Preserved Vegetables

花膠蝦湯稻庭麵
Sliced Fish Maw With Inaniwa Udon In Shrimp Broth

官燕芙蓉杏仁茶 . 百利酒煎堆
Homemade Sweet Almond Tea. Deep-Fried Baileys Glutinous Ball
蜜香鐵觀音 **Fragrant Honey Tieguanyin**

\$1,888/ 位 Per Guest (兩位起 From 2 Guests or Above)

*另加每位 \$800 升級享用 4 杯“問酒”配搭 **Additional 4 glasses of Chinese Wine \$800/Guest**

*另加每位 **\$138** 升級享用 3 款茗茶配搭 **Additional 3 Tea Pairing \$138/Guest**

另加 10% 服務費 **Additional 10% Service Charge**

需三天前預訂 **Reservations 3 Days In Advance**