



世味人生
Degustation Menu

甜椒醬蠔子皇
Chilled Jumbo Razor Clam With Bell Pepper

前菜三弄：
百香梅茄. 三絲海蜇. 20 年古越龍山花雕浸鮮蝦
Italian Tomato Topped With Passion Fruit And Citrus Jus
Chilled Jellyfish . Drunken Tiger Prawn In 20-years Huadiao
三花茶 Floral Tea

杏汁肆菓燉螺頭湯
Double Boiled Seasonal Squash With Sea Conches

蟬衣玉帶
Pan-Fried Jumbo Scallop Topped With Crispy Taro
另加 • 迷你脆皮海參 (+\$100/位)
Crispy Sea Cucumber With Secret Recipe Sauce (Additional \$100/Guest)
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 Sorbet

海苔蔥燒銀鱈魚
Deep-Fried Cod Fillet With Assorted Scallion

荷香子薑欖豉醬蒸雞 (三位或以下)
Steamed Free Range Chicken With Young
Ginger And Soy Beans (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)

魚香手功寬麵
Braised Eggplant With Handmade Noodles

香芒雪燕烏豆花
Homemade Chinese Tofu Pudding Topped With Mango And Gum Tragacanth
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 年古月龍山花雕溏心龍蝦
Drunken Lobster 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 Sorbet

椰皇珍寶蟹鉗
Steamed King Crab Claw With Young Coconut And Egg White

荷香子薑欖豉醬蒸雞 (三位或以下)
**Steamed Free Range Chicken With Young
Ginger And Soy Beans (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)**

魚香手功寬麵
Braised Eggplant With Handmade Noodles

珍珠寶盒
Secret Jewelry Box

香芒雪燕烏豆花
Homemade Chinese Tofu Pudding Topped With Mango And Gum Tragacanth
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

蟬衣溏心乾鮑魚
Premium Dried Abalone Topped With Crispy Taro
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

海苔蔥燒銀鱈魚
Deep-Fried Cod Fillet With Assorted Scallion

海參魚香手功寬麵
Braised Sea Cucumber And Eggplant With Handmade Noodles

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**