



CHINESOLOGY

唐述

佛跳牆饗饌宴

慢煮雲南辣泡椒皇帝帶子 佛跳牆饗饌宴
Chilled Jumbo Scallop With Chili Sauce

皇袍金衣
Fried Tiger Prawn With Salty Egg Yolk

佛跳牆冬瓜盅
Imperial Soup With Winter Melon, Assorted Mushrooms And Conpoy

紗窗玉掌
Braised Goose Web With Secret Recipe Sauce
另加 • 33 頭私房乾鮑魚 (+\$288/位)
Braised South Africa 33 Heads Premium Dried Abalone (Additional \$288/Guest)

子薑欖豉蒸野生馬友魚
Steamed Wild Catch Threadfin With Preserved Vegetables And Black Olives

桂花烏龍茶煙燻脆皮雞 (+\$288/半隻)
*Smoked Free Range Chicken With Osmanthus And Oolong Tea Leaf
(Additional \$288/Half)*

時令果咕嚕肉
Sweet And Sour Pork Glazed With Secret Vinegar Saice Sauce

雪菜花膠炆鴛鴦米
Vermicelli With Fish Maw, Tangerine Peel And Preserved Vegetables

20 年陳皮鐵觀音雪糕
20-years Tangerine Tieguanyin Flavors Homemade Ice-Cream

\$988/ 位 Per Guest (兩位起 From 2 Guests or Above)

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

*另加每位 \$500 升級享用 2 款美酒配搭 **Additional 2 Wine Pairing \$500/Guest**

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