



慶典月 · 世味人生
Festive October · Degustation Menu

滕椒蔥油蠔子皇
Chilled Jumbo Razor Clam With Chili Sauce

20年古越龍山花雕鮮鮑魚 · 梅子蕃茄 · 海蜇銀花
Drunken Fresh Abalone In 20-Years Huadiao
Italian Tomato Topped With Plum Jus
Chilled Jellyfish

綿綿川貝杏汁花膠螺頭燉蜜瓜湯
Double Boiled Fish Maw Soup, Chuanbei, Almond, Scallop Marshmallow, Honeydew Melon

脆皮海參 · 麒麟魚
Crispy Sea Cucumber And Deep-Fried Wild Catch Tilefish With Secret Recipe Sauce
另加 · 私房吉品乾鮑魚 (半隻) (+\$148/位)
Braised South Africa Premium Dried Abalone (Half Piece) (Additional \$148/Guest)

珍寶珠
Homemade Chrysanthemum Flavors Sorbet

太子玉枕
Sautéed Jumbo Scallop With Crab Cream And Homemade Tofu
升級 · 龍蝦 (+\$148/位)
Upgrade • Sautéed Lobster With Crab Cream And Homemade Tofu (Additional \$148/guest)

茅台鮮蠔屈雞煲 (三位或以下)
Stewed Free Range Chicken And
Fresh Oyster Pot (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)

甘栗珍菌炆飯
Braised Rice With Sweetie Chestnut And Mushrooms

萬壽薑茶鴛鴦湯圓
Homemade Glutinous Rice Ball With Sweet Ginger Tea

\$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**

*於 10 月 1 日選購此菜單即可獲贈氣酒乙支
***Complimentary Bottle of Sparkling Wine on Oct 1st**