



世味人生

Degustation Menu

慢煮雲南辣泡椒皇帝帶子

Chilled Jumbo Scallop With Chili Sauce

西班牙黑毛豬叉燒酥. 苔菜豆腐. 黃袍金衣

Baked Iberico Pork In Puff Pastry

Golden Beancurd With Seaweed

Fried Tiger Prawn With Salty Egg Yolk

象拔蚌夜香花乾貝燉夏瓜湯

Double Boiled Soup With Geoduck, Crabmeat And Winter Melon

另加 • 官燕 (+\$150/位)

Imperial Bird's Nest (Additional \$150/Guest)

私房吉品溏心乾鮑魚扣鵝掌

Braised South Africa Premium Dried Abalone With Goose Web

珍寶珠

Homemade Chrysanthemum Flavors Sorbet

古越龍山20年花雕蛋蒸海蝦

Steamed Fresh Tiger Prawn In 20-years Huadiao

升級 • 龍蝦 (+\$150/位)

Upgrade • Steamed Fresh Lobster In 20-years Huadiao (Additional \$150/guest)

鹹酸菜奶油濃魚湯生煎麒麟魚

Pan-Fried Wild Catch Tilefish With Preserved Vegetables And Superior Broth

砂窩菌香雞 (三位或以下)

Stewed Free Range Chicken With Wild

Mushroom And Lotus Root

(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 A

Oolong Tea Leaf (For 4 Guests Or Above)

石頭魚蝦米節瓜湯浸鴛鴦米

Poached Vermicelli With Stone Fish And Dried Shrimp

20年陳皮鐵觀音雪糕

20-years Tangerine Tieguanyin Flavors Homemade Ice-Cream

\$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

20年古越龍山花雕生醃紅蝦
Drunken Carabineros In 20-years Huadiao

桂花煙燻西班牙黑豚肉叉燒
Smoked Iberico Pork With Osmanthus

椰青蟹肉官燕雪花羹
Braised Shark's Fin Soup With Imperial Bird's Nest, Crabmeat In Young Coconut

私房吉品溏心乾鮑魚扣鵝掌
Braised South Africa Premium Dried Abalone With Goose Web

珍寶珠
Homemade Sorbet

三蔥煎焗蟹鉗
Pan-Fried King Carb Claw With Mixed Onions

脆皮八寶釀雞翼
Eight Treasure Stuffed Chicken Wing : Crabmeat, Dried Scallop, Preserved Sausage, Salty Egg York, Lotus Seed, Scallion, Preserved Vegetables, Celery, Gooseliver Dressing

花膠石頭魚湯浸翡翠
Mixed Seasonal Veggies In Superior Soup

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

珠光寶盒
Mango and Passion Fruit Flavors Ice-Cream With Mango White Chocolate

\$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



世嗜. 川藝
Degustation Delight

20年古越龍山生醃醉辣蝦
Drunken Fresh Botan Shrimp With Chili Sauce In 20-Years Huadiao

藤椒花枝
Chilled Cuttlefish In Chili Sauce

慢煮泡椒蠔子皇
Chilled Jumbo Razor Clam With Chili Sauce

酸辣花膠鵝掌翅
Hot And Sour Soup With Shark's Fin, Goose Web And Shredded Mushrooms

私房吉品糖心乾鮑魚扣鵝掌玉台
Braised South Africa Premium Dried Abalone With Goose Web Stuffing In Winter Melon

香格里拉辣椒欖菜炆炒龍蝦
Stir-Fried Australian Lobster With Preserved Vegetables And Chili

珍寶珠
Homemade Sorbet

川麻脆皮雞
Deep-Fried Free Range Chicken With Ginger And Assorted Scallion

水煮麒麟魚
Sichuan Style Boiled Tilefish

M12和牛擔擔麵
Dan Dan Noodle With M12 Wagyu Beef And Peanut

燕窩椰子水晶粉
Poached Bird's Nest With Gum Tragacanth And Young Coconut

\$2,088/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10%服務費 *Additional 10% Service Charge*

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