



品嚐·世緻 Lunch Tasting

古法香茅茶 (+\$68/位)

Traditional Lemongrass Tea (Additional \$68/Guest)

五福臨門 (+\$148/位)

鴛鴦蕎頭. 20年古越龍山花雕浸鮮蝦. 昆布甜酸意大利蕃茄仔. 慢煮泡椒蠔子皇. 麻辣口水西瓜

Five Fortune (Additional \$148/Guest)

*Marinade Scallion Roselle And Vinegar Chilled
Botan Shrimp, 20-years Huadiao Italian Tomato
Topped With Seaweed Chilled Jumbo Razor Clam
With Chili Sauce Watermelon In Sichuan Style With
Jelly And Peanut*

苔菜豆腐 (+\$88/位)

Golden Beancurd With Seaweed (Additional \$88/Guest)

私房毛瓜竹笙雪燕濃雞湯

Summer Squash, Poached Bamboo Fungus, Gum Tragacanth And Chicken Soup

西班牙黑豚肉叉燒酥. 瑪瑙蝦餃. 翠玉果子

*Baked Iberico Pork In Puff Pastry Steamed
Traditional Shrimp Dumplings "Har Gau" Steamed Zucchini
Dumplings*

吉品鮑魚汁帶子皇玉盒

Braised Jumbo Scallop 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)

時果蝦球

Sweet And Sour Prawn Glazed With Secret Vinegar Saice Sauce

升級 • 砂鍋三蔥爆龍蝦 (+\$248/位)

Upgrade • Stir-Fried Lobster With Mixed Onions (Additional \$248/Guest)

麻香不辣藤椒蒸野生馬友

Steamed Wild Catch Threadfin With Sichuan Peppers

櫻花蝦湯雲吞浸稻庭麵

Homemade Wonton With Inaniwa Udon In Sergestid Shrimp Stock

甜蜜

Dessert

珠光寶盒 (+\$128/位)

Mango and Passion Fruit Flavors Ice-Cream With Mango White Chocolate (Additional \$128/Guest)

\$628/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 **Additional 10% Service Charge**
\$628/位 Per Guest (兩位起 From 2 Guests or Above)
另加10%服務費 **Additional 10% Service Charge**



世緻.昇華 Special Lunch

古法香茅茶 (+\$68/位)

Traditional Lemongrass Tea (Additional \$68/Guest)

五福臨門

鴛鴦蕎頭. 20年古越龍山花雕浸鮮蝦. 昆布甜酸意大利蕃茄仔. 慢煮泡椒蠔子皇. 麻辣口水西瓜

Five Fortune

Marinade Scallion Roselle And Vinegar Chilled
Botan Shrimp, 20-years Huadiao Italian Tomato
Topped With Seaweed Chilled Jumbo Razor Clam
With Chili Sauce

Watermelon In Sichuan Style With Jelly And Peanut

苔菜豆腐

Golden Beancurd With Seaweed

私房花膠雪燕毛瓜竹筴濃雞湯

Fish Maw, Summer Squash, Poached Bamboo Fungus, Gum Tragacanth And Chicken Soup

西班牙黑豚肉叉燒酥. 瑪瑙蝦餃. 翠玉果子

Baked Iberico Pork In Puff Pastry Steamed
Traditional Shrimp Dumplings "Har Gau"
Steamed Zucchini Dumplings

吉品溏心乾鮑魚玉盒

Braised South Africa Premium Dried Abalone With Winter Melon

砂鍋三蔥爆龍蝦

Stir-Fried Lobster With Mixed Onions

麻香不辣藤椒蒸野生馬友

Steamed Wild Catch Threadfin With Sichuan Peppers

櫻花蝦湯雲吞浸稻庭麵

Homemade Wonton With Inaniwa Udon In Sergestid Shrimp Stock

珠光寶盒

Mango and Passion Fruit Flavors Ice-Cream With Mango White Chocolate

\$880/位Per Guest (兩位起From 2 Guests or Above)

另加10%服務費Additional 10% Service Charge