



THE CONCERT AND CONNOISSEUR PACKAGE

(Lunch & Dinner)

前菜 Starter

42 天饲养北京片皮鸭卷, 鱼子酱 Apple Wood Roasted 42 Days Peking Duck Roll, "Signature Mott 32 Cut",
Topping Caviar

蜜汁顶级西班牙 黑毛猪叉烧 (苹果木烧) Apple Wood Smoked Pluma Iberico Pork, Yellow Mountain Honey

点心拼盘 Dim Sum Platter

剁椒海鲜饺 Spicy Garoupa Dumplings with Dried Scallop, Fresh Prawn, Scallop & Cabbage

黑豚肉松露鹌鹑蛋烧賣 Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai

汤及主菜 Soup & Main

松茸菇炖花胶汤 Double-Boiled Fish Maw Soup, Matsutake Mushroom

黑椒炒 A5 日本和牛粒 Japanese Wagyu A5+, Black Pepper

极品酱虾球炒芦笋 Sauteed Fresh Prawn with Spicy XO Sauce & Asparagus

樱花虾香芋腊味糯米饭 Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage

甜点 Dessert

燕窝石榴金露 Sweetened Guava Soup, Bird Nest, Sago, Pomelo

棗皇糕 Chinese Red Date Pudding

Menu include a bottle of 375ml Duval-Leroy, Brut Réserve, Mineral Water and Premium Chinese Tea

Ingredients might be interchangeable depending on the seasonality without prior notice.