

品鉴菜单

TASTING MENU

198 每位 PER PERSON

同桌宾客需同享菜单中的佳肴。

All guests at the same table are kindly requested to dine from the same menu.

餐茶搭配 TEA PAIRING

搭配三款茶品

Accompanied by three types of tea

98 每位 Per Person

餐酒搭配 WINE PAIRING

搭配四款葡萄酒

Accompanied by four types of wine

98 每位 Per Person

头盘 APPETISER

绣球菌佐螺片

Sliced Conch with Cauliflower Fungus

冻金目鲷鱼饭

Chilled Kinmedai with "Pu Ning" Bean Paste

鱼子酱甜虾沙葛

Chilled Yam Bean with Amaebi & Caviar

广式沙姜和牛舌

Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce

蓑衣芥兰

Marinated Kale with Pickled Chilli

汤 SOUP

海藻冲浪北海道海蚌片 

Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth

主菜 MAIN

柠香炸酿鲜蟹盖

Crispy Stuffed Flower Crab Shell with Crab Meat

九九梅菜安格斯牛肋

Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves

饭 RICE

鲍鱼鸡粒焖饭 

Braised Rice with Abalone, Hokkaido Dried Scallop & Diced Chicken

甜品 DESSERT

茉莉青柠金耳马蹄露

Chilled Water Chestnut Soup with Golden Fungus, Jasmine & Lime Zest

时令鲜果 SEASONAL FRUIT

 招牌菜 Signature  非笼养 Cage-Free

所有价格需附加10%服务费及现行消费税。Prices are subject to 10% service charge and prevailing goods and services tax.