



黃師傅夏季精選菜式
Chef Wong's Summer Specials

	每位 <i>Per Person</i>
[D][N][P] 夏日迷你花膠鮑魚冬瓜盅 <i>Double-boiled Mini Winter Melon Soup with Fish Maw and Abalone</i>	\$328
[D][N] 涼拌蔥香窩筍蜆子皇伴黑魚子 <i>Marinated Celtuce with Razor Clam and Black Caviar</i>	\$188
[D][N][P] 燒焗銀鱈魚配蜂蜜檸香白玉涼瓜汁 <i>Baked Silver Cod Fillet in White Balsam Pear, Honey and Lemon Sauce</i>	\$328
[D][N][P] 東星淮山養生毋米粥 <i>Minced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>	\$128
	例牌 <i>Standard Portion</i>
[D][N] 石榴脆蝦球 <i>Crispy Prawn with Pomegranate Sauce</i>	\$358
[D][N][P] 黑椒鮮黑牛肝菌爆炒和牛 <i>Wok-fried Wagyu Beef Cube with Black Porcini and Black Pepper Sauce</i>	\$368
	半隻 全隻 <i>Half Whole</i>
[D][N][P] 二十三年危地馬拉朗姆酒子薑鳳梨火焰嘉美雞 <i>Braised Kamei Chicken with Pickled Ginger, Pineapple and Zacapa 23 Years Rum</i>	\$488 \$898



廚師精選 *Chef's Recommendation*

B – Contains Beef 含牛肉

D – Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P – Contains Pork 含豬肉

V – Vegetarian 素菜

如果你對某些食物敏感，請告知服務人員

Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*



夏日精選套餐

Summer Specials Set Dinner

[D][N][P] 冰燒三層肉、[D][N] 川味蟲草花紅蜚頭、[V] 香脆松茸素鵝

*Crispy Roasted Pork Belly,
Marinated Cordyceps Flower with Supreme Jelly Fish in Sichuan Chilli Sauce, Deep-fried Matsutake and Mock Goose*
Château Leoubé Love by Leoubé Provence France

[D][N][P] 金柱海皇冬茸羹

Braised Seafood Soup with Conpoy and Winter Melon
Or 或

[D][P][N] 杏汁花膠杞子燉響螺(另加\$80 升級)

Double-boiled Dried Sea Whelk Soup with Fish Maw, Wolfberry and Almond Cream (Additional \$80 for upgrade)

[D][N] 石榴脆蝦球

Crispy Prawn with Pomegranate Sauce
Or 或

[D][N][P] 燒椒醬蒸波士頓龍蝦(半隻)(另加\$120 升級)

Steamed Boston Lobster (half) with Bell Peppers in Sweet and Sour Sauce (Additional \$120 for upgrade)
Justin Girardin Bourgogne Chardonnay Burgundy France

[D][N][P] 黑椒鮮黑牛肝菌爆炒和牛

Wok-fried Wagyu Beef Cube with Black Porcini and Black Pepper Sauce
Or 或

[D][N][P] 蠔皇原隻南非七頭鮑魚伴鵝掌(另加\$200 升級)

Braised South Africa Abalone (7-head per catty) with Goose Web in Superior Oyster Sauce
(Additional \$200 for upgrade)
Grace Winery Gris de Koshu Yamanashi

[N][D][P] XO 醬鮮蟹肉炒香苗

Fried Rice with Fresh Crab Meat in XO Sauce

[N][D] 楊枝甘露配美點薈萃

Chilled Mango Pomelo Sago
Chinese Petit Four

每位\$788 (兩位起)

\$788 per person (minimum 2 persons)



品酒師精選三杯餐酒配對每位 \$258

Enjoy our sommelier's three-glass wine pairing at \$258 per person



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