



香港老字號 · 永樂蝦籽吉品鮑魚精選套餐
Savouring Hong Kong's Legacy
Wing Lok Shrimp Roe South African Abalone Degustation Set

[D][N][P] 蜜汁叉燒、[D] 香蜜帶子沙律、
[D][N] 蝦籽金網鮮蝦卷

Honey-glazed Barbecued Pork, Cantaloupe Salad with Scallop,
Deep-fried Shrimp Roll with Shrimp Roe
Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne, France

[D][N][P] 松茸竹笙燉響螺
Double-boiled Dried Sea Whelk Soup with Matsutake Mushroom and Bamboo Pith

[D][N][P] 鮑汁扣南非二十二頭吉品鮑魚
Braised South African Abalone (22-head per catty) in Superior Abalone Sauce
Chateau Leoube Cotes de Provence 'Love by Leoube' Rosé, France

[B][D][N] 蜂蜜黑椒金薯炒澳洲和牛粒
Wok-fried Australian Wagyu Beef Cube with Potato, Honey and Black Pepper
Starmont Cabernet Sauvignon, North Coast, USA

Or 或

[D][N][P] 蝦籽黃燒鮮鱉花膠扒 (另加\$288升級)
Braised Fresh Fish Maw in Superior Chicken Broth with Shrimp Roe
(Additional \$288 for upgrade)

[D][N][P] 蝦籽薑蔥雲吞撈蝦籽麵
Shrimp Roe Noodle with Wonton and Shrimp Roe

[N][P] 燕窩黑芝麻布甸配美點薈萃
Chilled Black Sesame Pudding with Bird's Nest, served with Chinese Petit Four
Château Pajzos, Tokaj Sweet Szamorodni, Tokaj, Hungary

每位 \$1,388
\$1,388 per person

品酒師精選四杯餐酒配對每位 \$388
Enjoy our sommelier's four-glass wine pairing at \$388 per person



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*