



片皮鴨晚市套餐  
*Peking Duck Set Dinner*

[B][D]青瓜紅蜚頭、[D][N][P]原隻鮑魚雞粒撻、[B][D][N]五香安格斯脆脯片  
*Marinated Cucumber and Jelly Fish with Minced Garlic,  
Baked Whole Abalone Tart with Diced Chicken,  
Crispy Five Spice Sliced Angus Beef Brisket  
Poggio al Sole Primavera Rosato, Tuscany, Italy*

[D][N]港式片皮鴨  
*Hong Kong Style Peking Duck  
Clos Henri "Petit Clos" Pinot Noir, Marlborough, New Zealand*

[D][P]生拆蟹肉菜苗羹  
*Braised Vegetable Sprouts Soup with Crab Meat  
或 Or*

[D][N][P]宮廷海鮮酸辣羹  
*Hot and Sour Soup with Seafood*

[D][P]乾燒明蝦球  
*Wok-fried Prawns in Chilli Sauce  
Grace Vineyard Tasya's Reserve Chardonnay, Shanxi, China*

[D]櫻花蝦帶子蟹肉炒飯  
*Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps*

[D][V]楊枝甘露配美點雙輝[V]桂花糕、[D][N][P]合桃酥  
*Chilled Mango Cream with Sago and Pomelo with Chinese Petits Fours  
Chilled Osmanthus Jelly, Walnut Pastries*

每位\$688 (兩位起)  
*Priced at \$688 per person (minimum 2 persons)*

品酒師精選三杯酒配對每位\$298  
*Enjoy our sommelier's three-glass wine pairing at \$298 per person*



廚師精選 *Chef's Recommendation*

[B] 含牛肉 *Contains Beef*

[D] 含奶製品 *Contain Dairy Products*

[V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts*

[P] 含豬肉 *Contains Pork*

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*



海鮮晚市套餐  
*Seafood Set Dinner*

[D][N]芥末脆蟹鉗、[D][N]蜜薑香燒銀鱈魚、[D][N]青瓜紅蜆頭  
*Deep-fried Crab Claw with Wasabi Sauce,  
Wok-fried Silver Cod Fillet with Honey and Ginger,  
Marinated Cucumber and Jelly Fish with Minced Garlic  
G.H. Mumm Cordon Rouge, Reims, France*

[D][N][P]千絲龍皇羹  
*Braised Lobster Broth with Bean Curd*

[D][N][P]松露香酥焗蟹蓋  
*Baked Stuffed Crab Shell with Truffle  
Snapper Rock Sauvignon Blanc, Marlborough, New Zealand*

[D][P]上湯開邊龍蝦  
*Braised Lobster in Superior Broth  
Château Brown Blanc, Pessac-Léognan, Bordeaux France*

[D][N][P]XO醬鮑魚帶子炒香苗  
*Fried Rice with Abalone and Scallop in XO Sauce*

[D][V]楊枝甘露配美點雙輝[V]桂花糕、[D][N][P]合桃酥  
*Chilled Mango Pomelo Sago with Chinese Petits Fours  
Chilled Osmanthus Jelly, Walnut Pastries*

每位\$888 (兩位起)  
*Priced at \$888 per person (minimum 2 persons)*

品酒師精選三杯餐酒配對每位\$388  
*Enjoy our sommelier's three-glass wine pairing at \$388 per person*



廚師精選 *Chef's Recommendation*

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天  
外  
天  
ABOVE & BEYOND

## 晚市精選套餐

### *Above & Beyond Degustation Set Dinner*

[D][N][P]蜜汁叉燒皇、[D][N]青瓜帶子、[D][N]素鵝腐皮卷

*Honey-glazed Barbecued Pork,*

*Marinated Cucumber and Scallop with Minced Garlic,*

*Crispy Bean Curd Sheet Roll*

*G.H. Mumm Cordon Rouge Reims France NV*

[D][P]木瓜無花果燉法國鷓鴣

*Double-boiled French Partridge with Papaya and Figs*

[D][N][P]鮑汁扣中東二十五頭乾鮑魚

*Braised Middle Eastern 25 Head Abalone*

*Etna Rosso DOC I Custodi Aetneus Sicilia Italy*

[D][N][P]大千爆蝦球

*Wok-fried Prawns with Dried Chilli and Shallots*

*Château Brown Blanc Pessac-Léognan Bordeaux France*

[D][N]生炒和牛崧飯

*Fried Rice with Minced Wagyu Beef*

[D][V]楊枝甘露配美點雙輝[V]桂花糕、[D][N][P]合桃酥

*Chilled Mango Cream with Sago and Pomelo with Chinese Petits Fours*

*Chilled Osmanthus Jelly, Walnut Pastries*

*Semillon Sileni Estates Estate Selection Late Harvest New Zealand*

每位\$1,528

*Priced at \$1,528 per person*

品酒師精選四杯餐酒配對每位\$488

*Enjoy our sommelier's three-glass wine pairing at \$488 per person*



廚師精選 *Chef's Recommendation*

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