

母親節晚市套餐 *Mother's Day Set Dinner*

天外天三小碟

[D][N][P] 蜜汁叉燒、[D][N] 蒜拍青瓜拌九年百合、

[D][N] 柚香百花炸蟹鉗

Above & Beyond Chinese Platter

*Honey-glazed Barbecued Pork, Marinated Cucumber with Lily Bulb and Garlic,
Deep-fried Crab Claw with Shrimp Paste in Yuzu Sauce*

Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne

[D][N] XO醬粉紅貴妃耳炒帶子蝦球

Wok-fried Prawn and Scallop with Pink Coral Wood Ear in Homemade XO Sauce

[D][N][P] 萬壽無疆雪蓮子燉花膠

Double-boiled Fish Maw Soup with Papaya and Snow Lotus Seed

[D][N][P] 蠔皇南非鮑魚伴花菇

Braised South African Abalone with Black Mushroom in Superior Oyster Sauce

Chateau Leoubé Cotes de Provence 'Love by Leoubé' Rose

[D][N][P] 蟲草花紅棗蒸龍躉件

Steamed Giant Garoupa Fillet with Red Dates and Cordyceps Flowers

[D][N] 玫瑰醬油雞

Soy Sauce Chicken with Rose Wine

Thibault Liger-Belair "Les Deux Terres", Bourgogne, France

[D][N][P] 櫻花蝦帶子蟹肉炒香苗

Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp

[D] 養顏燕窩蛋白杏仁茶

Sweetened Almond Cream and Egg White with Bird's Nest

[N][P] 美點薈萃

Petit Four

每位\$928 (兩位起)

\$928 per person (minimum 2 persons)

精選餐酒配對每位 *HK\$388 Additional HK\$388 per person for wine pairing*

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*