



## 黑魚子龍皇海鮮晚宴

### *Imperial Caviar Seafood Dinner Feast*

[D][N] 黑魚子雲霧香蔥蜆子皇伴黑魚子香蔥干邑焗蠔  
*Marinated Spring Onion with Razor Clam and Black Caviar*  
*serve with Baked Japanese Oyster in Cognac with Spring Onion and Black Caviar*  
*Yoshinogawa Sparkling Sake Sakagura no Awayuki 吉乃川酒蔵の淡雪*

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[D][N][P] 黑魚子千絲龍皇羹  
*Braised Bean Curd Soup with Seafood and Black Caviar*  
*Or 或*  
[D][N][P] 黑魚子皇湯花膠燴燕窩羹 (另加\$200升級)  
*Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth and Black Caviar*  
*(Additional \$200 for upgrade)*

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[D][N][P] 龍蝦雙弄  
(黑魚子花雕蛋白蒸龍蝦鉗、黑魚子蘆筍百合龍蝦球)  
*Steamed Lobster Claw and Black Caviar with Egg White in Aged Huadiao Wine*  
*Wok-fried Lobster with Asparagus, Lily Bulb and Black Caviar*  
*Yoshinogawa Gokijo Tokubetsu junmaishu 極上吉乃川特別純米酒*

[D][N][P] 黑魚子酥香焗蟹蓋  
*Baked Stuffed Crab Shell with Black Caviar*

[D][N][P] 黑魚子蠔皇南非頭南七頭鮑魚  
*Braised South Africa Abalone and Black Caviar with Superior Oyster Sauce (7-head per catty)*  
*Yoshinogawa "MINAMO" Junmai Daiginjo 吉乃川 MINAMO 純米大吟釀*

[D][N][P] 黑魚子濃湯浸高麗菜  
*Braised Cabbage with Black Caviar in Superior Soup*

[D][N][P] 黑魚子金湯香煎帶子燴香苗  
*Braised Rice with Pan-fried Scallop in Pumpkin Broth and Black Caviar*

[D][N] 黑魚子凍鮮奶燉蛋白  
*Double-boiled Egg White with Milk and Black Caviar*

每位\$988 (兩位起)  
*\$988 per person (minimum 2 persons)*

品酒師精選三杯清酒配對每位 \$480  
*Enjoy our sommelier's three-glass sake pairing at \$480 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*



## 黑魚子午市套餐

### *Black Caviar Set Lunch*

[D][N][P] 黑魚子星斑餃、[D][N] 黑魚子茶燻蛋

*Steamed Spotted Garoupa Dumpling with Black Caviar,  
Smoked Egg with Oolong Tea and Black Caviar*

[D][N][P] 黑魚子松露白菌南瓜羹

*Braised Pumpkin Soup with Wild Mushroom, Truffle and Black Caviar  
或 Or*

[D][N][P] 黑魚子金湯松露蟹肉羹 (另加\$100 升級)

*Braised Crab Meat Soup with Pumpkin, Truffle and Black Caviar  
(Additional \$100 for upgrade)*

[D][N] 黑魚子蘆筍百合炒蝦球

*Wok-fried Prawn with Lily Bulb, Asparagus and Black Caviar  
或 Or*

[D][N][P] 黑魚子金湯芙蓉星斑件 (另加\$180 升級)

*Steamed Garoupa Fillet with Egg White in Superior Chicken Broth and Black Caviar  
(Additional \$180 for upgrade)*

[D][N] 黑魚子金瑤蛋白炒飯

*Fried Rice with Conpoy, Egg White and Black Caviar*

[D][N] 黑魚子凍鮮奶燉蛋白

*Double-boiled Egg White with Milk and Black Caviar*

每位\$488

*\$488 per person*

**享用健康調和飲品 或 汽泡茶 +\$80 / 精選汽泡酒 +\$98**

***Enjoy Healthy Drinks OR Sparkling Tea +\$80 / Enjoy our Sommelier Selection Sparkling  
Wine +\$98***



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