



## 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 另加\$200 可享用黑魚子乙瓶 (10 克)

*\$488 per person Additional \$200 for 1 bottle of Black Caviar (10 g)*

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*



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*



黑魚子龍皇海鮮盛宴  
*Imperial Caviar Seafood Feast*

[D][N] 黑魚子雲霧香蔥聖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 Aawayuki 吉乃川酒藏の淡雪*

[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)*

[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 Gokujo 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] 黑魚子蠔皇南非七頭鮑魚  
*Braised South African 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) 另加\$200 可享用黑魚子乙瓶 (10 克)  
*\$988 per person (minimum 2 persons) Additional \$200 for 1 bottle of Black Caviar (10 g)*

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*

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