



片皮鴨晚市套餐
Peking Duck Set Dinner

[D][N]川汁青瓜帶子、[D][N][P]原隻鮑魚雞粒撻、[B][D][N]五香安格斯脆腩片
*Marinated Cucumber and Scallop with Chilli Sauce,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Five Spice Sliced Angus Beef Brisket
Whispering Angel, Provence, France*

[D][N]港式片皮鴨
*Hong Kong Style Peking Duck
Pinot Noir Carrick "Unravelled" Central Otago, New Zealand*

[D][P]菜膽瑤柱燉響螺
Double-boiled Sea Whelk Soup with Conpoy and Mustard Green

[D]金蒜胡椒脆蝦球
*Deep-fried Prawn with Brown Garlic and Green Peppercorns
Grace Vineyard Tasya's Reserve Chardonnay, Shanxi, China*

[D][N]蝦頭油帶子蟹肉炒香苗
Fried Rice with Diced Scallops and Crab Meat in Shrimp Oil

[N]萬壽果銀杏雪耳配美點雙輝[V]桂花糕、[D][N][P]合桃酥
*Double-boiled Papaya and Snow Fungus Sweet Soup with Chinese Petits Fours
Chilled Osmanthus Jelly, Walnut Pastries*

每位\$788 (兩位起)
Priced at \$788 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]杏汁杞子百合燉花膠
Double-boiled Fish Maw, Lily Bulbs and Wolfberry with Almond Cream

[D][N][P]松露香酥焗蟹蓋
*Baked Crab Shell Stuffed 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

[N]萬壽果銀杏雪耳配美點雙輝[V]桂花糕、[D][N][P]合桃酥
*Double-boiled Papaya and Snow Fungus Sweet Soup with Chinese Petits Fours
Chilled Osmanthus Jelly, Walnut Pastries*

每位\$988 (兩位起)
Priced at \$988 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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[D] 含奶製品 *Contain Dairy Products*

[V] 素菜 *Vegetarian*

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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]沙律香芒帶子、[D][N]素鵝腐皮卷
*Honey-glazed Barbecued Pork,
Marinated Scallop and Mango with Mayonnaise,
Crispy Bean Curd Sheet Roll
G.H. Mumm Cordon Rouge Reims France NV*

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

[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]金蒜花雕蒸龍蝦
*Steamed Lobster with Hua Diao Wine and Crispy Garlic
Château Brown Blanc Pessac-Léognan Bordeaux France*

[B][D][N]香蔥和牛炒香苗
Fried Rice with Minced Wagyu Beef and Spring Onion

[N]萬壽果銀杏雪耳配美點雙輝[V]桂花糕、[D][N][P]合桃酥
*Double-boiled Papaya and Snow Fungus Sweet Soup with Chinese Petits Fours
Chilled Osmanthus Jelly, Walnut Pastries
Semillon Sileni Estates Estate Selection Late Harvest New Zealand*

每位\$1,588
Priced at \$1,588 per person

品酒師精選四杯餐酒配對每位\$488
Enjoy our sommelier's four-glass wine pairing at \$488 per person



廚師精選 *Chef's Recommendation*

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