



黃師傅夏季精選菜式
Chef Wong's Summer Specials

	每位 <i>Per Person</i>
<i>[D][N][P]</i> 夏日迷你花膠鮑魚冬瓜盅 (一至兩位用) <i>Double-boiled Mini Winter Melon Soup with Fish Maw and Abalone</i> (Portion for one to two person) *每天數量有限, 請於 1 天前預訂 <i>Limited quantities per day, please pre-order 1 day in advance</i>	\$388
<i>[V][N]</i> 松茸鮮茄燴素珍 <i>Braised Tomato Stuffed with Matsutake Mushroom, Yellow Fungus, Lily Bulb, Asparagus and Ginkgo</i>	\$168
	例牌 <i>Standard Portion</i>
<i>[D][N][P]</i> 蜜桃黃金脆蝦球 <i>Crispy Prawn with Peach Sauce</i>	\$328
<i>[B][D][N]</i> 紫蘇豉蒜白玉涼瓜炒澳洲和牛 <i>Wok-fried Australian Wagyu Beef with White Balsam Pear and Perilla in Black Bean and Garlic Sauce</i>	\$498
<i>[D][N][P]</i> 荷香黃皮醬絲瓜蒸星斑球 <i>Steamed Spotted Garoupa Fillet with Loofah and Chinese Wampi Sauce wrapped in Lotus Leaf</i>	\$628
<i>[D][N][P]</i> 牛肝菌醬香小乳鴨 <i>Suckling Duck with Porcini Mushroom Sauce</i>	\$338



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*



夏日精選套餐

Summer Specials Set

[D][N][P] 冰燒三層肉、 [D][N] 香芒帶子沙律、 [D][N] 宮保焗日本蠔
*Crispy Roasted Pork Belly,
Mango Salad with Scallop,
Baked Japanese Oyster in Kung Pao Style*
Domaine Rolet Pere & Fils Cremant du Jura Cuvee Coeur de Chardonnay, France

[D][N][P] 夜闌香冬茸瑤柱蟹肉羹
Double-boiled Winter Melon and Crab Meat Soup with Conpoy and Edible Flower

[D][N][P] 蜜桃黃金脆蝦球
Crispy Praxen with Peach Sauce

Or 或

[D][N] 金蒜花雕蒸龍蝦 (半隻) (另加\$180升級)
Steamed Lobster (half) with Hua Diao Wine and Crispy Garlic (Additional \$180 for upgrade)
Wilhelm Walch 'Prendo' Pinot Grigio Alto Adige, Trentino-Alto Adige, Italy

[B][D][N] 紫蘇豉蒜白玉涼瓜炒澳洲和牛
*Wok-fried Australian Wagyu Beef with White Balsam Pear and Perilla in
Black Bean and Garlic Sauce*

Or 或

[D][N][P] 蠔皇原隻南非七頭鮑魚伴鵝掌 (另加\$180升級)
*Braised South Africa Abalone (7-head per catty) with Goose Web in Superior Oyster Sauce
(Additional \$180 for upgrade)*
Irvine 'Springhill' Merlot, Eden Valley, Australia

[D][N][P] 魚湯絲瓜海鮮泡香苗
Braised Rice with Assorted Seafood and Loofah in Fish Broth

[N] 蘆薈桂花馬蹄爽配美點薈萃
*Chilled Osmanthus Water Chestnut and Aloe Vera Sweet Soup,
served with Chinese Petit Four*

每位\$788 (兩位起)

\$788 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



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