



天外天片皮鴨晚市套餐

Peking Duck Set Dinner

[D][N] 川汁青瓜帶子、[D][P] 原隻鮑魚雞粒撻、[D][P] 冰燒三層肉

Marinated Scallop and Cucumber in Sichuan Spicy Sauce

Baked Whole Abalone Tart with Diced Chicken

Crispy Roasted Pork Belly

Reichsgraf von Kesselstatt RK Riesling Dry QbA Mosel Germany

[D][N] 天外天片皮鴨

Above and Beyond Peking Duck

Muga Reserva Rioja Spain

[D][P] 鹿茸菌竹筴燉響螺

Double-boiled Dried Sea Whelk Soup with Dried Antler Mushrooms and Bamboo Piths

[D][N][P] 大千三蔥炒蝦球

Wok-fried Prawns with Dried Chilli and Assorted Onions

Bourgogne Domaine Francois Buffet Bourgogne France

[D][N] 櫻花蝦帶子蟹肉炒飯

Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps

[V] 川貝桂花銀耳燉雪梨配美點蒼萃

Double-boiled Chinese Pear with Fritillary, Osmanthus and White Fungus

Chinese Petits Fours

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 \$258

Enjoy our sommelier's three-glass drinks pairing at \$258 per person



廚師精選 *Chef's Recommendation*

B – Contains Beef 含牛肉

N – Contains Nuts 含乾果

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*

D – Contains Dairy products 含奶製品

P – Contains Pork 含豬肉

V – Vegetarian 素菜