Deluxe Seafood Set Dinner

[Wok-fried Japanese Oyster in Kung Pao Style,
Braised Baby Abalone and Jelly Fish in Sake,
Deep-fried Crystal Blue Prawn with Yuzu
G.H. Mumm Cordon Rouge NV Reims France]

[Double-boiled Dried Sea Whelk Soup with Matsutake and Bamboo Pith]

[Baked Stuffed Crab Shell with Truffle
Schiopetto Pinot Grigio Collio, Friuli-Venezia Giulia, Italy]

[Baked Lobster (half) and Wild Mushrooms in Shrimp Sauce
Domaine Rolet L’Etoile Chardonnay Jura France]

[Garoupa Fillet with Inaniwa Noodle in Fish Broth]

[Chilled Pomegranate Cream with Sago and Pomelo
Chinese Petit Four]

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

品酒師精選三杯餐酒配對每位 $288
Enjoy our sommelier’s three-glass wine pairing at $288 per person