



海鮮套餐

Seafood Set

[D] [N] 香蔥干邑焗蠔、[D] [N] 籐椒凍鮑魚海蜆、
[D] [N] 香芒脆炸藍水晶蝦

*Baked Oyster with Spring Onion and Cognac, Baby Abalone and Jelly Fish with Chilli,
Deep-fried Crystal Blue Prawn with Mango
Domaine Rolet Cremant du Jura Chardonnay*

[D][N][P] 桂圓杞子松茸花膠燉響螺

Double-boiled Dried Sea Whelk Soup with Dried Longan, Matsutake Mushrooms and Fish Maw

[D][N][P] 松露酥香焗蟹蓋

*Baked Stuffed Crab Shell with Truffle
Boschendal Estate 'The Sommelier Selection' Chenin Blanc*

[D][N][P] XO 醬野菌開邊龍蝦 (半隻)

*Baked Lobster (Half) and Wild Mushrooms in XO Sauce
Justin Girardin Bourgogne Chardonnay*

[D][N][P] 金瑤鮮蝦炆伊麵

Braised E-fu Noodle with Conpoy and Shrimp

[N] 萬壽果紅棗燉雪燕配美點薈萃

*Double-boiled Papaya with Snow Swallow and Red Date
Chinese Petit Four*

每位\$998 (兩位起)

\$998 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



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*