



天外天海鮮薈萃套餐
Deluxe Seafood Set Dinner

[N] 宮保日本蠔、[D][N] 清酒海蜇鮑魚、[D][N] 柚香脆炸藍水晶蝦

*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*

[D][N][P] 松茸竹笙燉響螺

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

[D][N][P] 松露酥香焗蟹蓋

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

[D][N][P] 金蝦醬野菌焗龍蝦 (半隻)

*Baked Lobster (half) and Wild Mushrooms in Shrimp Sauce
Domaine Rolet L'Etoile Chardonnay Jura France*

[D][N][P] 魚湯星斑稻庭麵

Garoupa Fillet with Inaniwa Noodle in Fish Broth

[D][V][P] 石榴甘露配美點薈萃

*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

 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*