

海鮮套餐

Seafood Set

[D] [N] 香蔥干邑焗蠔、[D] [N] 籐椒凍鮑魚海蜇、 [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

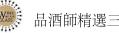
[N] 萬壽果紅棗燉雪燕配美點薈萃

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