



片皮鴨晚市套餐
Peking Duck Set Dinner

[D][N]川汁青瓜帶子、[D][N][P]原隻鮑魚雞粒撻、[B][D][N]五香安格斯脆腩片
*Marinated Cucumber and Scallop with Chilli Sauce,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Five Spice Sliced Angus Beef Brisket
Whispering Angel, Provence, France*

[D][N]港式片皮鴨
*Hong Kong Style Peking Duck
Pinot Noir Carrick "Unravelled" Central Otago, New Zealand*

[D][P]菜膽瑤柱燉響螺
Double-boiled Sea Whelk Soup with Conpoy and Mustard Green

[D]金蒜胡椒脆蝦球
*Deep-fried Prawen with Brown Garlic and Green Peppercorns
Grace Vineyard Tasya's Reserve Chardonnay, Shanxi, China*

[D][N]蝦頭油帶子蟹肉炒香苗
Fried Rice with Diced Scallops and Crab Meat in Shrimp Oil

[N]萬壽果銀杏雪耳配美點雙輝[V]桂花糕、[D][N][P]合桃酥
*Double-boiled Papaya and Snow Fungus Sweet Soup with Chinese Petits Fours
Chilled Osmanthus Jelly, Walnut Pastries*

每位\$788 (兩位起)
Priced at \$788 per person (minimum 2 persons)

品酒師精選三杯酒配對每位\$298
Enjoy our sommelier's three-glass wine pairing at \$298 per person



廚師精選 *Chef's Recommendation*

[B] 含牛肉 *Contains Beef*

[D] 含奶製品 *Contain Dairy Products*

[V] 素菜 *Vegetarian*

[N] 含乾果 *Contains Nuts*

[P] 含豬肉 *Contains Pork*

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*