



春日精選晚市套餐
Spring Special Set Dinner Menu

[P] 五香安格斯脆腩片、川汁青瓜帶子、冰燒三層肉
*Crispy Five Spice Sliced Angus Beef Brisket,
Marinated Cucumber and Scallop in Chilli Sauce,
Crispy-roasted Pork Belly*

松茸菜膽燉瑤柱
Double-boiled Conpoy Soup with Matsutake and Cabbage

[P] 金腿菇絲蒸斑件
Steamed Garoupa Fillet with Yunnan Ham and Shredded Mushroom

黑松露野菌炒蝦球
Wok-fried Prawns with Black Truffle and Wild Mushroom

萬壽果銀杏雪耳
Double-boiled Papaya with Snow Fungus and Ginkgo

每位\$688 (兩位起)
Priced at \$688 per person (minimum 2 persons)



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*



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外
天
ABOVE & BEYOND

片皮鴨晚市套餐
Peking Duck Set Dinner

[B][D]青瓜紅蜚頭、原隻鮑魚雞粒撻、五香安格斯脆脯片
*Marinated Cucumber and Jelly Fish with Minced Garlic,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Five Spice Sliced Angus Beef Brisket
Poggio al Sole Primavera Rosato, Tuscany, Italy*

港式片皮鴨
Hong Kong Style Peking Duck
Clos Henri "Petit Clos" Pinot Noir, Marlborough, New Zealand

生拆蟹肉菜苗羹
Braised Vegetable Sprouts Soup with Crab Meat
或 *Or*
宮廷海鮮酸辣羹
Hot and Sour Soup with Seafood

乾燒明蝦球
Wok-fried Prawns in Chilli Sauce
Grace Vineyard Tasya's Reserve Chardonnay, Shanxi, China

櫻花蝦帶子蟹肉炒飯
Fried Rice with Diced Scallops, Crab Meat and Sakura Shrimps

[D]芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位\$688 (兩位起)
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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



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