

品鑒菜單 Tasting Menu

前菜

APPETIZER

江南四小碟
Signature Cold Platter

湯羹

SOUP

松茸花膠燉雞湯
Bird's Nest Soup with Crabmeat and Yunnan Ham
蟹肉腿蓉燕窩羹 (另加\$100升級)
Bird's Nest Soup with Crabmeat and Yunnan Ham (Add \$100 to Upgrade)

主菜

MAIN DISH

蠔皇五頭南非鮑魚
Braised Five-Head African Abalone | Oyster Sauce
加配鵝掌 (每件另加 \$68)
with Goose Web (Add \$68 Each)
青椒清香蒸白鱈魚 或 雞油酒糟蒸白鱈魚
Steamed Cod Fish | Pepper or Steamed Chicken Oil and Wine Lees Cod Fish
陳醋咕嚕肉
Sweet and Sour Pork | Black Vinegar
魚湯鮮腐竹浸菜苗
Simmered Seasonal Vegetable | Bean Curd Sheet | Fish Broth
黑椒鵝肝和牛鬆炒飯
Fried Rice | Foie Gras | Wagyu Beef | Black Pepper

甜品

DESSERT

焦糖脆奶凍
Chilled Caramel Custard
五十鈴抹茶糕
Isuzu Matcha Pudding

880 / 位 Person

Bacchus Selection | 酒神臻選

(All Still Wine Served in 90ml Per Glass | 所有侍酒師臻選餐酒 每杯90毫升)

① Duet 二重奏 | +HK\$268

🍷 Champagne + 🍷 1 Glass (White/Red/Sweet)
一杯香檳 + 自選一款餐酒 (白/紅/甜)

② Trio 三重奏 | +HK\$348

🍷 Champagne + 🍷 2 Glasses (White/Red/Sweet)
一杯香檳 + 自選兩款餐酒 (可混搭風味)

③ Symphony 交響樂 | +HK\$428

🍷 Champagne + 🍷 3 Glasses (White/Red/Sweet)
一杯香檳 + 自選三款餐酒 (完整品鑑體驗)

所有項目以港元計算 另收茶芥加一服務費

All prices are in HK\$ and subject to a tea charge and a 10% service charge

