

TASTING MENU

· 需24小時前預訂 ·
· Order at least 24 hours in advance ·

和

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銀針
TASTING MENU

每位 港幣 988 四位起

HK\$988 PER PERSON
MINIMUM ORDER FOR 4

飯

店

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和昌炭燒叉燒
Woo Cheong Premium Barbecued Pork

煙燻鮮菌素鵝
Bean Curd Skin Roll with Smoked Mushrooms

燒椒醬水晶皮蛋凍
Preserved Egg Jelly with Hot Peppers and Chilli

龍蝦湯哈蜜瓜燉螺頭
Double-Boiled Lobster Soup with Sea Conch and Cantaloupe

豉油王煎海中蝦
Pan-Fried Prawn with Soy Sauce

25年新會陳皮豉汁蒸鷹鯧
Steamed Silver Pomfret with
Xinhui 25 Year-Aged Mandarin Peel and Black Bean Sauce

清湯日本大根牛爽腩
Beef Brisket Clear Soup with Japanese Turnip

雙喜富貴鴿
Deep-Fried Crispy Baby Pigeon with Tea-Cured Pigeon Egg

大澳香蝦芥蘭煲
Tai O Dried Prawn with Kale Casserole

鮑汁響螺荷葉飯
Streamed Rice with Sea Conch and Abalone Sauce in Lotus Leaf

廚師精選甜品
Chef Recommend's Dessert

如有任何特別要求、食物過敏或食物不耐症，請通知餐廳接待員
If you have any dietary requirements, food allergy or intolerances,
please inform our associates upon placing your order

價格均以港幣計算及另加一服務費
Prices are in Hong Kong dollars and are subject to a 10% service charge

飯

店



甘露
TASTING MENU

每位 港幣 1,288 四位起

HK\$1,288 PER PERSON
MINIMUM ORDER FOR 4

咕嚕黑豚腩肉卷
Pork Belly Roll with Sweet and Sour Sauce

蔥油鮮鮑片
Sliced Abalone with Spring Onion Oil

金腿魚蓉蓮藕夾
Stuffed Lotus Root with Jinhua Ham and Minced Fish

杏汁白肺燉花膠
Double-Boiled Fish Maw with Pork Lung and Almond Milk

珊瑚白玉大蝦球
Prawn with Winter Melon and Carrot

米砂瑤柱浸黃皮老虎斑
Brown Marbled Grouper with Dried Scallop and Rice Porridge

不知年陳皮意大利黑醋骨
Stir-Fried Pork Spareribs with Aged Mandarin Peel and Modena Balsamic

黑松露生煎清遠雞
Pan-Fried Qing Yuan Chicken with Truffle

濃湯鮮百合竹筴浸菜苗
Green Vegetable with Lily Bulb, Bamboo Fungus and Supreme Broth

大澳香蝦黑豚腩片煲仔飯
Pork Belly Clay Pot Rice with Tai O Dried Prawn

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和紅
TASTING MENU

每位 港幣 1,688 四位起

HK\$1,688 PER PERSON
MINIMUM ORDER FOR 4

吊燒金錢鵝肝

Roasted Goose Liver with Pork Belly and Mushroom

藤椒拌翡翠

Celtuce with Cane Pepper Oil

海山貴妃肉

Wok-Fried Barbecued Pork

亞拉斯加蟹 (三食)

Alaska King Crab (3 Courses)

芒果他他蟹肉沙律、鹽焗蟹脾、西施蟹肉燕窩羹

Crabmeat Salad with Mango, Salt Baked Crab Claws, Bird's Nest Soup with Crabmeat

松露蜜糖燕窩釀雞翼

Stuffed Chicken Wing with Black Truffle, Bird's Nest and Honey

特色酸湯東星斑

Grouper Fillet with Hot and Sour Soup

陳皮香草脆皮雞

Deep-Fried Crispy Chicken with Mandarin Peels and Herbs

米皇金腿扒娃娃菜苗

Braised Seasonal Baby Chinese Cabbage with
Jinhua Ham and Congee

蔥油蝦子海參撈麵

Egg Noodles mixed with Sea Cucumber, Shrimp Roe and Spring Onion Sauce

廚師精選甜品

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雲霧
TASTING MENU

每位 港幣 2,088 四位起

HK\$2,088 PER PERSON
MINIMUM ORDER FOR 4

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脆皮乳鴿脾釀鳳梨
Stuffed Crispy Pigeon Legs with Pineapple

狀元紅海螳螂
Mantis Shrimps with Shaoxing Wine

蒜片燒汁牛小排
Beef Short Ribs with Garlic and Teriyaki Sauce

迷你佛跳牆
Steamed Abalone, Shark's Fin and Fish Maw with Broth

上湯龍蝦煎腸粉
Pan-Seared Rice Rolls with Lobster and Supreme Broth

陳皮咸檸蒸黃皮老虎斑
Steamed Brown Marbled Grouper with Mandarin Peel and Preserved Lemon

潮蓮燒鵝
Roasted Crispy Goose

八寶白玉枕
Winter Melon with Mixed Vegetables

龍蝦湯西施泡飯
Deep-Fried Rice in Lobster Soup

廚師精選甜品
Chef Recommend's Dessert

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