

# TASTING MENU

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

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銀針  
TASTING MENU

每位 港幣 988 四位起

HK\$988 PER PERSON  
MINIMUM ORDER FOR 4

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

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鯪  
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

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甘露  
TASTING MENU

每位 港幣 1,288 四位起

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

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和昌炭燒叉燒  
Woo Cheong Premium Barbecued Pork

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

酥炸美國桶蠔卷  
Deep-Fried U.S. Oysters Roll

鹽煎黃花魚扒配酸菜魚汁  
Salted Pan-Fried Yellow Croaker with Pickled Cabbage and Chilli Sauce

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

釀焗蟹蓋海鮮焗飯  
Baked Crab Shell Stuffed with Seafood Rice

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吊燒金錢鵝肝

Roasted Goose Liver with Pork Belly and Mushroom

海山貴妃肉

Wok-Fried Barbecued Pork

藤椒拌翡翠

Celtuce with Cane Pepper Oil

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

八寶釀雞翼

Chicken Wings Stuffed with Mixed Vegetables and Mushrooms

米砂瑤柱浸黃皮老虎斑

Brown Marbled Grouper with Dried Scallop and Rice Porridge

陳皮醬脆皮雞

Deep-Fried Crispy Chicken with Mandarin Peel Sauce

竹笙琵琶豆腐

Pan-Fried Tofu with Bamboo Fungus

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

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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

釀焗鮮蟹蓋  
Baked Stuffed Crab Shell

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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