



樂享美酒需理性
Enjoy Martell Responsibly



銀針

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

龍蝦湯哈密瓜燉螺頭

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

清湯日本大根牛爽膈

Beef Brisket Clear Soup with Japanese Turnip

雙語富貴鴿

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

Steamed Rice with Sea Conch and Abalone Sauce in Lotus Leaf

廚師精選甜品

Chef Recommend's Dessert

每位港幣 \$1,088

\$1,088 per person

每六位即贈送馬爹利名仕乙支

Free a Martell Noblige per 6 People

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另附加一服務費
Subject to 10% service charge



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雲霧

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

每位港幣 \$2,188

\$2,188 per person

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祁紅

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

Celrue with Cane Pepper Oil

亞拉斯加蟹(三食)

芒果他他蟹肉沙律、鹽焗蟹脾、西施蟹肉燕窩羹

Alaska King Crab (3 Courses)

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

Chef Recommend's Dessert

每位港幣 \$1,788

\$1,788 per person

每六位即贈送馬爹利名仕乙支

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甘露

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

濃湯鮮百合竹筍浸菜苗

Green Vegetable with Lily Bulb, Bamboo Fungus and Supreme Broth

釀焗蟹蓋海鮮焗飯

SBaked Crab Shell Stuffed with Seafood Rice

廚師精選甜品

Chef Recommend's Dessert

每位港幣 \$1,388

\$1,388 per person

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