



# 黃偉成總廚鮮味饗宴

## Chef Simon's Tasting Gourmet Menu

花雕醉鮑魚、海苔蟹粉脆藕餅、桂花蜜汁香煎金蠔

Marinated Abalone in Aged Huadiao Wine,  
Crispy Lotus Root Cake with Crab Roe and Seaweed,  
Pan-fried Semi-dried Oyster with Osmanthus Honey

松茸螺頭瑤柱燉花膠

Double-boiled Fish Maw Soup with Matsutake, Conch and Conpoy

海鮮汁脆皮釀日本遼參

Crispy Japanese Sea Cucumber Stuffed with Minced Pork and Shrimp in Seafood Sauce

魚香茄子燴美國龍蝦

Braised American Lobster with Eggplant in Chili-Garlic Sauce

梅菜帶子脆紅米飯

Fried Red Rice with Scallop, Preserved Vegetables and Crispy Rice

黑糖桃膠薑汁奶凍、紫薯蜂巢香芒酥

Ginger Milk Pudding with Black Sugar Peach Gum,  
Sweet Purple Potato Honeycomb Puff with Mango

每位 **HK\$888** per person  
(兩位起 Minimum 2 persons)

另收加一服務費  
10% service charge apply

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