



## 廚師獻萃

### Chef Edmond's Signature Tasting Menu

#### 至尊蜜汁叉燒、黑松露雞絲粉皮、話梅蕃茄

Superior Barbecued Pork with Honey,  
Shredded Chicken with Mung Bean Noodles and Black Truffle,  
Marinated Cherry Tomato with Preserved Plum Sauce

*Bellenos Coteaux Bourguignons Cuvee Blanc 2018, Burgundy, France*

#### 九年百合杏汁燉花膠

Double-boiled Fish Maw Soup with Almond Cream and 9-year Lily Bulbs

#### 脆釀焗鮮蟹蓋

Baked Crab Shell Stuffed with Crabmeat and Onion

*Louis Latour Bourgogne Chardonnay 2017, Burgundy, France*

#### 遠年陳皮意大利黑醋骨

Stir-fried Spare Ribs with Aged Tangerine Peel and Balsamic Vinegar

*Chateau Fonrazade Grand Cru 2012, Saint-Emilion, France*

#### 鮑汁花膠飯

Braised Rice with Fish Maw in Abalone Sauce

#### 楊枝甘露

Chilled Mango Cream with Sago and Pomelo

每位 **HK\$888** per person

(兩位起 Minimum 2 persons)

配餐酒另加每位HK\$250

With additional wine pairing HK\$250 per person

一支法國Lombard Brut Nature Grand Cru Blanc de Blanc NV香檳 HK\$680

A bottle of Lombard Brut Nature Grand Cru Blanc de Blanc NV, Champagne, France at HK\$680

所有優惠不可與其他優惠或折扣同時使用

All offers cannot be used in conjunction with other promotional offer or discount

另收加一服務費及茶芥

Subject to tea, condiments and 10% service charge