



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

☕ 大紅柑白牡丹茶 *Aged Mandarin Zest White Peony Tea*

🍷 *Deinhard Green Label Riesling 2020, Mosel, Germany*

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

🍷 *2017 McWilliam's McW 660 Reserve Chardonnay 2017, Tumbarumba, Australia*

遠年陳皮意大利黑醋骨

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

🍷 *Marchesi Antinori Peppoli, Chianti Classico DOCG 2018, Italy*

鮑汁花膠飯

Braised Rice with Fish Maw in Abalone Sauce

楊枝甘露

Chilled Mango Cream with Sago and Pomelo

☕ 冰山野紅菊 *Precious Chrysanthemums*

每位 **HK\$888** per person

(兩位起 Minimum 2 persons)

☕ 配特色茗茶另加每位HK\$108
With additional tea pairing HK\$108 per person

🍷 配餐酒另加每位HK\$250
With additional wine pairing HK\$250 per person

一支法國 Lallier Grand Cru Blanc de Blancs 香檳 HK\$680
A bottle of Lallier Grand Cru Blanc de Blancs, 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