



廚師獻萃

Chef Edmond's Signature Tasting Menu

至尊蜜汁叉燒、古越龍山20年南非6頭鮮鮑魚、話梅蕃茄

Superior Barbecued Pork with Honey,
Marinated 6-head South African Fresh Abalone in Aged Chinese Yellow Rice Wine
Marinated Cherry Tomato with Preserved Plum Sauce

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

🍷 *Deinhard Green Label Bellenos Coteaux Bourguignons Cuvee Blanc 2018, Burgundy, France*

天籽蘭松茸燉花膠

Double-boiled Fish Maw Soup with
Matsutake Mushroom and Dendrobium Orchid

脆釀焗鮮蟹蓋

Baked Crab Shell Stuffed with Crabmeat and Onion

🍷 *Santa Duc (Famille Gras) Cotes du Rhone Blanc "Les Grands Calcaires" 2018,
Rhône Valley, France*

遠年陳皮意大利黑醋骨

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

🍷 *Chateau Haut Barrail - Medoc 2018 Bordeaux, France*

關東遼參蔥油伴麵

Braised Kanto Sea Cucumber with Noodles in Spring Onion Oil

☕ 冰山野紅菊 *Precious Chrysanthemums*

甜品薈萃

Chef's Signature Desserts

每位 **HK\$1,288** per person

☕ 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 Louis Brochet Brut Heritage NV 香檳 HK\$680

A bottle of Louis Brochet Brut Heritage NV, Champagne, France at HK\$680

另收茶芥及加一服務費 Subject to tea and condiments charges plus 10% service charge

推廣日期由2023年6月1日起 Promotion Period From 1 June, 2023

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