



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

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

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 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