



悦享嘗味饗宴

Exquisite Tasting Menu

黑松露大蝦多士、藍莓日本淮山、脆米鵝肝百花球

Truffle Prawn Toast, Japanese Yam with Blueberry,
Crispy Foie Gras and Shrimp Ball

蟹肉冬茸燴燕窩羹

Braised Bird's Nest Soup with Crab Meat and Winter Melon Purée

椰香虎蝦球伴金黃炸饅頭

Coconut Tiger Prawns served with Golden Fried Buns

石窩南非鮑魚伴千層

South African Abalone with Bean Curd Sheet in Hot Stone Pot

燒汁澳洲和牛鬆鵝肝炒飯

Fried Rice with Minced Australian Wagyu, Foie Gras and Gravy Sauce

蝶豆花豆腐凍、迷你老婆餅

Butterfly Pea Flower Tofu Pudding and Mini Sweet Pastry

每位 **HK\$688** per person

(兩位起 Minimum 2 persons)

另收茶芥及加一服務費

Subject to tea and condiments charges plus 10% service charge

此優惠不可與其他推廣優惠或折扣同時使用

This offer cannot be used in conjunction with other promotional offer or discount

菜式或食材可能因時令變化而暫停供應，恕不另行通知。

Menu items are subject to seasonal availability without prior notice.

套餐適用人數上限為12人，13人或以上之用餐安排，請與服務員查詢。

The menu is available for a maximum of 12 guests. For parties of 13 or more,
please contact our service team for tailored arrangements.

請於24小時前預訂

Please reserve this menu 24 hours in advance



珍饌嘗味饗宴

Prestige Tasting Menu

炭燒至尊蜜汁叉燒

Superior Barbecued Pork with Honey

濃湯花膠雞絲羹配南乳薄脆

Braised Fish Maw and Shredded Chicken Thick Soup with Red Bean Curd Crisp

阿拉斯加蟹肉釀蟹蓋

Baked Alaskan Crab Meat stuffed Crab Shell

蠔皇南非二十五頭吉品乾鮑魚

Braised South African Yoshihama Abalone (25-head) in Premium Oyster Sauce

梅菜帶子脆紅米飯

Crispy Red Rice with Scallops and Preserved Vegetables

香芋鮮奶燉蛋白、棗皇千層酥、黑白芝麻卷

Taro and Fresh Milk Steamed Egg White Custard, Red Date Mille-feuille,
Black & White Sesame Roll

每位 **HK\$888** per person

(兩位起 Minimum 2 persons)

星期一至星期四晚優惠價

Monday to Thursday Dinner special price

每位 **HK\$788** per person

(兩位起 Minimum 2 persons)

另收茶芥及加一服務費

Subject to tea and condiments charges plus 10% service charge

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平日優惠不適用於公眾假期及其前夕。

Promotional price for weekdays is not applicable on public holidays and their eves.



黃偉成總廚臻至饗宴

Chef Simon Wong's Signature Tasting Menu

炭燒至尊蜜汁叉燒

Superior Barbecued Pork with Honey

順德家鄉拆魚羹

Braised Minced Fish Thick Soup

松露蜜糖燕窩釀雞翼

Braised Chicken Wing Stuffed with Bird's Nest

海鮮汁脆皮釀關東遼參

Crispy Kanto Sea Cucumber stuffed with Minced Pork and Shrimp in Seafood Sauce

蔥香岩鹽蒸星斑柳

Steamed Coral Groupa Fillet with Chicken Oil, Spring Onion and Rock Salt

摩利菌夜光杯

Steamed Winter Melon Stuffed with Spinach, Mushrooms and Carrot

砂鍋梅菜帶子脆香苗

Braised Scallop with Preserved Vegetables and Crispy Rice in Clay Pot

蝶豆花豆腐凍、棗皇千層酥

Tofu Pudding with Butterfly Pea, Red Date Mille-feuille

每位 **HK\$988** per person

另收加一服務費

10% service charge apply

菜單供應至2026年6月30日

Menu available through 30 June 2026

須提前24小時預訂

24-hour advance reservation required