

黄偉成總廚招牌饗宴 Chef Simon Wong's Tasting Menu

潮式凍馬有、錦衣百花脆鱔、香檳蘋果鵝肝

Chiu Chow-style Chilled Marinated Threadfin Fillet, Crispy Eel with Shrimp Paste in Bean Curd Sheet, Foie Gras infused with Champagne and Apple

蜜瓜螺頭瑤柱燉花膠

Double-boiled Fish Maw Soup with Melon, Sea Whelk, and Dried Scallop

威士忌老菜甫焗美國龍蝦

Baked American Lobster with Whisky and Preserved Radish

油雞蹤菌彩椒百合炒穀飼和牛肉

Stir-fried Grain-fed Wagyu with Termite Mushroom, Bell Pepper, and Lily Bulb

窩燒鮑魚帶子飯

Fried Rice with Abalone and Scallop in a Claypot

杏汁豆腐凍、棗皇千層酥、黑白芝麻卷

Almond Bean Curd Pudding, Red Date Mille-feuille, Black and White Sesame Roll

每位 HK\$888 per person

(兩位起 Minimum 2 persons)

另收加一服務費 10% service charge apply

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