



SIGNATURE TASTING MENU

招牌三前菜

Signature Hors d' Oeuvres

蜜汁叉燒 · 陳醋雲耳 · XO 醬炒蘿白糕
Honey Glazed Barbecued Pork · Black Fungus in Black Vinegar Sauce ·
Pan Fried Turnip Cakes with Signature XO Sauce
Varnier Fanniere 'Esprit de Craie' Extra Brut, N.V.

頭抽鮮鮑

Sautéed Fresh Abalone with Premium Soya Sauce

蛋白蒸龍蝦球

Steamed Egg White with Fresh Lobster
Riesling Buntstück Trocken, Dr. Wehrheim, 2015

燒雲腿伴鴿甫

Sautéed Pigeon Fillet with Caramelized Jinhua Ham
Givry 1er Cru 'Clos Salomon', Monopole, Domaine du Clos Salomon, 2016

碧玉翠珊瑚

Sautéed Seasonal Vegetables with Fresh Crab Roe

鮑汁鱈魚雞粒炒飯

Fried Rice with Diced Chicken and Octopus in Abalone Sauce

生磨杏仁茶

Sweet Almond Soup

美點雙輝

Signature Dessert Duo

每位 HK\$1,830 per person with wine pairing
每位 HK\$1,480 per person without wine pairing

最少 2 位用膳 · 另收加一服務費及不可與其他優惠同時使用
Minimum order of 2 persons with 10% service charge and
cannot be applied with other promotions