

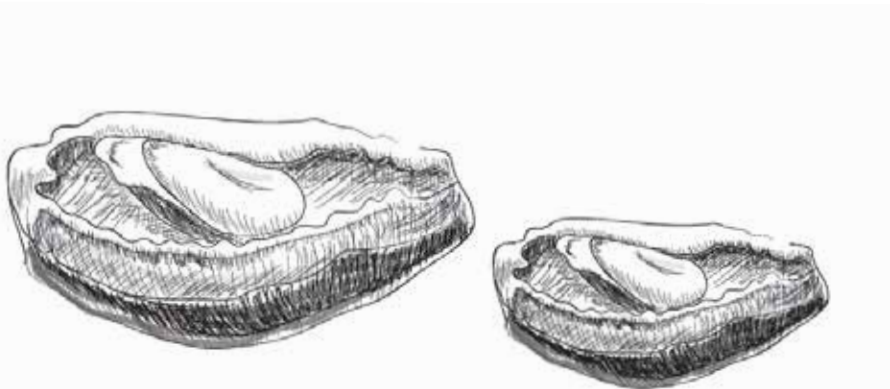
行政總廚譚棟師傅呈獻

Presented by Executive Chef Tam Tung



米芝蓮星級盛宴

MICHELIN DEGUSTATION MENU



逸東一品薈萃

Signature Appetiser Trio

花彫鮮鮑魚、明爐蜜汁叉燒、話梅車厘茄

Fresh Abalone Marinated with Yellow Wine,
Signature Honey-glazed Barbecued Pork,
Chilled Tomatoes Marinated with Preserved Plum Juice

Bouvet-Ladubay Tresor Saumur Blanc Brut 2016

珊瑚芙蓉蝦球

Steamed Tiger Prawn with Egg White and Crab Roe

Bruno Broglia Gavi di Gavi 2017

松茸黃耳螺頭燉菜膽

Double-boiled Sea Whelk and Cabbage Soup with
Yellow Fungus and Matsutake Mushroom

鮑汁扣原隻十頭鮑魚

Braised Whole Abalone (10 heads) in Abalone Sauce

Duckhorn Napa Valley Merlot 2017

蒜片A5佐賀和牛粒伴蜂巢香芋

Stir-fried Cubed A5 Saga Wagyu with Crispy Garlic and
Deep-fried Taro Puff with Minced Beef

迷你飄香鮮蝦荷葉飯

Fried rice with Shrimps and Meat Wrapped in Lotus Leaf

家鄉薄罈伴香芒糯米卷

Pan-fried Glutinous Pancake Filled with Grounded Peanuts and
Chilled Mango Glutinous Rolls

Château Rieussec "Les Carmes de Rieussec" 2009

蛋白杏仁茶湯丸

Steamed Almond Cream with Egg White and Glutinous Dumpling

HK\$800 /位 PER PERSON (MINIMUM 2 PERSONS 兩位起)

每位另加HK\$460 可配搭推介美酒(兩位起)

Additional HK\$460 per person for pairing with premium wines (Minimum 2 persons)

以上價目須加一服務費用

All prices are subject to 10% service charge