

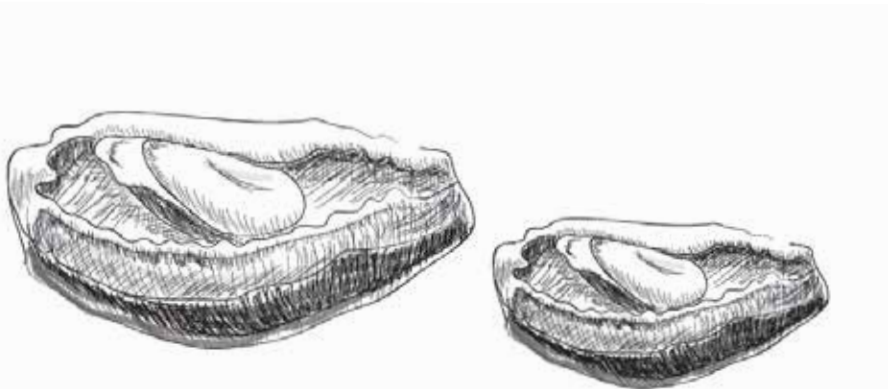
行政總廚譚棟師傅呈獻

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

蜜汁叉燒、話梅車厘茄、串燒帶子

Signature Honey-glazed Barbecued Pork,
Chilled Tomatoes Marinated with Preserved Plum Juice,
Grilled Scallops with Teriyaki Sauce

**Perrier-Jouët Grand Brut N.V*

彩雲燕液球

Steamed Egg White Dumpling stuffed with Bird's Nest and
Assorted Seafood topped with Crab Roe

芝士焗釀響螺

Baked Sea Whelk with Cheese and Onion

鮮胡椒蒸斑球

Steamed Garoupa Fillet with Fresh pepper

**Pouilly-Fumé Pascal Jolivet 2018*

花彫醉湯鮑

Braised Sliced Abalone with Chinese Yellow Wine

鴻圖鍋巴蝦球

Deep-fried Tiger Prawn with Crispy Rice in Sour and Spicy Sauce

**Domaine A.F Gros Bourgogne Francois Pasrent 2017*

迷你籠仔荷葉陳皮生煎雞焗飯

Mini Steamed Rice with Pan-fried Chicken and
Mandarin Peel serving on Lotus Leaf

杏汁金球伴木瓜酥

Deep-fried Glutinous Dumpling filled with Almond Cream and
Puff Pastry with Papaya

HK\$880 /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