



嚐味套餐 TASTING MENU



贈送迎賓飲品一杯

Complimentary a glass of Welcome Drink

* 營致叉燒皇 拼 芙蓉菊花蝦球

Honey Glazed Barbecue Pork
Steamed Prawn with Egg White

Egon Muller "Scharzhof" Riesling QbA, Mosel, Germany 2023

* 金腿紅燒官燕

Braised Imperial Bird's Nest with Yunnan Ham

* 薑米陳年花雕蒸星斑球

Steamed Garoupa Fillets with Ginger and "Hua Diao"

小圃釀造 橘 Xiao Pu Orange Wine, Ningxia, China 2024

彩椒爆炒日本和牛粒

Wok-fried Wagyu Beef with Capsicum

Casisano, Brunello di Montalcino, Italy 2019 (Add-on HK\$158)

濃扣日本遼參伴五頭南非鮑魚

Braised Japanese Sea Cucumber with South African Abalone (5 Heads)

* 魚湯瑤柱花膠浸菜芯

Poached Choy Sum with Fish Maw and Conpoy in Fish Broth

* 芝士香芹龍蝦燴伊麵

Braised E-Fu Noodle with Lobster, Chinese Celery and Cheese

Domaine Anderson, Chardonnay, Anderson Valley, USA 2013

* 焦糖蓮蓉西米焗布甸

營致甜點

Ying Jee Dessert

Baked Caramel Sago Pudding with Lotus Seed Paste

Petit Four

Alves de Sousa, Quinta da Gavosa porto, 10 years, Portugal

* 6 Courses - 每位HK\$1,680 per person

8 Courses - 每位HK\$2,280 per person

(Additional HK\$580 per person with Wine Pairing)

加一服務費 All prices are subject to 10% service charge

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為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.