

行政總廚譚棟師傅呈獻

Presented by Executive Chef Tam Tung

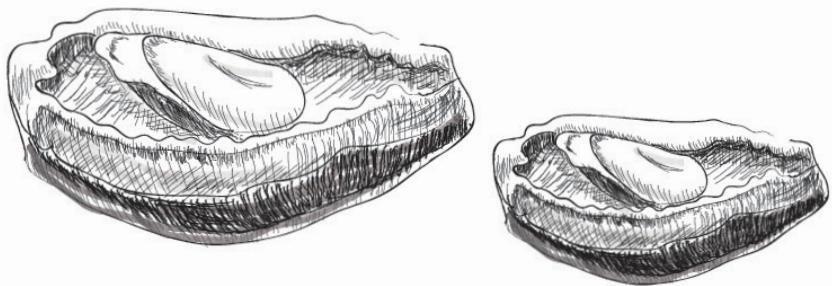


米芝蓮星級盛宴

MICHELIN DEGUSTATION MENU

連續七年榮獲米芝蓮一星殊榮

Retained the One Michelin Star rating for the seventh consecutive year



逸東一品薈萃

Signature Appetizer Trio

蜜汁叉燒、話梅車厘茄、麻辣撈雞絲

Signature Honey-glazed Barbecued Pork,

Chilled Tomatoes Marinated with Preserved Plum Juice,

Shredded Chicken in Spicy Dressing

Delamotte Brut Champagne Grand Cru 'Le Mesnil-sur-Oger NV

紅梅蝦球翠玉元貝

Steamed Tiger Prawn and Fuzzy Melon Ring stuffed

with Scallop in Crab Roe Sauce

Giant Steps Sexton Chardonnay 2019 (Magnum)

金湯生拆蟹肉燕窩

Braised Pumpkin Soup with Bird's Nest and Fresh Crab Meat

十頭鮑魚伴百花菇

Braised Abalone (10 heads) and

Shiitake Mushroom stuffed with Minced Shrimp in Abalone Sauce

Faiveley Bourgogne Rouge 2020 (Magnum)

古法麒麟蒸斑球

Steamed Garoupa Fillet with Jinhua Ham and Shiitake Mushrooms

鮮蟹肉帶子炒飯

Fried Rice with Fresh Crab Meat and Scallops

川貝陳皮燉津梨

Double-boiled Pear with Chuan Bei and Dried Mandarin Peels

香芒糯米卷伴金兔

Chilled Mango Glutinous Rolls served with Marshmallow Bunny

HK\$880/位 PER PERSON

(MINIMUM 2 PERSONS 兩位起)

每位另加HK\$280可配搭精選美酒

Additional HK\$280 per person for pairing with premium wines

以上價目須加一服務費用

All prices are subject to 10% service charge