

PROVIDING YOU THE FINEST CUISINE



嚐星饗宴

SIGNATURE TASTING MENU

天龍獻粹

Chef's Premium Selection

冰梅醬鱈球、桂花蜜汁叉燒、窩貼大蝦多士

Wok-fried eel with plum sauce

Barbecued pork with osmanthus flower honey

Deep-fried shrimp toast

鮮蟹肉百合煎蟹鉗

Pan-fried fresh crab claw with crab meat and lily bulb

原個椰皇花膠燉雞

Double-boiled chicken soup with fish maw in baby coconut

生扣澳洲鮮鮑魚(半隻)

Braised Australian fresh abalone (Half Piece)

洋蔥法國鴨腿煎鵝肝

Stewed French duck leg and onion served with pan-fried foie gras

金盞蒜蓉炒雜菌

Wok-fried assorted mushrooms served in a crispy nest

蛋黃香芋魚皇燴飯

Braised rice with diced garoupa, salted egg yolk and taro

天龍甜品薈萃

Chef's Specialty Desserts

雪燕鮮奶布甸、陳皮紅豆沙水晶餅

Chilled milk pudding with snow swallow

Steamed dumpling with red bean paste and vintage tangerine peel

每位 HK\$2,138

HK\$2,138 per person

包括品酒師推介香檳一杯

With a glass of champagne from Sommelier's selection

兩位或以上起

Minimum order for 2 persons or above

所有價目以港元計算另加壹服務費

All prices are in HK\$ and subject to 10% service charge