

PROVIDING YOU THE FINEST CUISINE



嚐星饗宴

SIGNATURE TASTING MENU

天龍獻粹

Chef's Premium Selection

蒜香脆皮牛腩、桂花蜜汁叉燒、窩貼大蝦多士
Deep-fried cCrispy beef brisket with garlic
Barbecued pork with osmanthus flower honey
Deep-fried shrimp toast

花雕蛋白蒸蟹鉗

Steamed crab claw with egg white in Huadiao wine

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)

陳皮炆鴨腿煎鵝肝

Stewed French duck leg and vintage tangerine peel
served with pan-fried foie gras

摩利菌番茄炒山珍

Wok-fried seasonal crunchy vegetables with morel mushroom and tomato

煎帶子瑤柱薑米炒飯

Fried rice with conpoy, minced ginger and pan-fried scallop

天龍甜品薈萃

Chef's Specialty Desserts

香芒楊枝甘露、奶黃芝麻煎堆仔
Chilled mango cream with sago and pomelo
Deep-fried sesame dumpling filled with egg custard

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

Minimum order for 2 persons

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