

PROVIDING YOU THE FINEST CUISINE



米芝蓮盛宴

MICHELIN DEGUSTATION MENU

天龍獻粹

Chef's Premium Selection

豉油皇螺片、桂花蜜汁叉燒、蔥蓉凍鮮鮑

Marinated slice conch in superior soy sauce

Barbecued pork with osmanthus flower honey

Chilled fresh abalone with minced spring onion

NV Nicolas Feuillatte Réserve Exclusive Brut, Champagne

龍蝦湯伴黃甘筍炒龍蝦球

Sautéed lobster and yellow carrot served with lobster soup

2016 Blanc des Cabanes, Château du Coureau, Bordeaux

金腿官燕蒸星斑

Steamed garoupa fillet topped with bird's nest and Jinhua ham

辣味雞縱菌爆和牛

Wok-fried wagyu beef with termite mushroom in chili sauce

2010 Château Beauregard, Pomerol

三文魚子煎蟹鉗燴糯米飯

Braised glutinous rice with pan-fried crab claw topped with salmon roe

杭州胎菊

Hangzhou Chrysanthemum Buds Tea

天龍甜品薈萃

Chef's Specialty Desserts

香芒楊枝甘露、芝士炸煎堆仔

Chilled mango cream with sago and pomelo

Steamed glutinous rice dumpling stuffed with cheese

2015 Prince de Saint-Aubin, Sauternes

每位 HK\$1,888

HK\$1,888 per person

HK\$1,080 可配搭美酒

Selected premium wines available at an additional HK\$1,080 per person

兩位或以上

Minimum order for 2 persons

所有價目以港元計算另加堂服務費

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