



## 黃師傅春季精選菜式

### *Chef Wong's Spring Specials*

	每位 <i>Per Person</i>
[D][N][P] 二十五年陳皮白舞茸水鴨燉響螺 <i>Double-boiled Duck and Dried Sea Whelk Soup with Fresh White Maitake Mushroom and 25 Years Tangerine Peel</i>	288
[D][N][P] 紫玉淮山芙蓉星斑件 <i>Steamed Garoupa Fillet with Egg White in Purple Yam Sauce</i>	348
	例牌 <i>Standard Portion</i>
[D][N][P] 窗紗龍影 (長腳蟹肉、蝦膠、白蘆筍釀竹笙配龍蝦汁) <i>Steamed Bamboo Pith Stuffed with King Crab Meat, Shrimp Paste and White Asparagus in Lobster Sauce</i>	488
[D][N][P] 醬皇韭香虎蝦乾炒鮮鮑魚 <i>Wok-fried Abalone with Dried Tiger Prawn and Chives</i>	348
[D][N][P] 火焰櫻桃梅子小米鴨 <i>Flambe Stir-fried Baby Duck with Cherry and Prune</i>	428
[D][N][P] 白玉蘆筍紫淮山炒海螺片 <i>Stir-fried Sliced Sea Whelk with White Asparagus and Purple Yam</i>	428

*B - Contains Beef* 含牛肉

*N - Contains Nuts* 含乾果

如果你對某些食物敏感，請告知服務人員

*Please make your server aware of any food allergies.*

所有價目均以港幣計算及需另收加一服務費

*All prices are in HKD and subject to 10% service charge*

*D - Contain Dairy products* 含奶製品

*P - Contains Pork* 含豬肉

*V - Vegetarian* 素菜



春日精選套餐

*Spring Specials Set Dinner*

[D][N][P] 蜜汁叉燒、 [D][N] 香芒鮮蝦沙律、  
[D][N] 鹽香脆炸日本蠔  
*Honey-glazed Barbecued Pork, Mango Salad with Prawns,  
Salted Deep-fried Oyster*  
*Château Leoube Love by Leoube Provence France*

[D][P][N] 二十五年陳皮白舞茸燉水鴨  
*Double-boiled Teal Soup with Fresh White Maitake Mushroom and 25 Years Tangerine Peel*  
Or 或  
[D][P][N] 杏汁花膠杞子燉響螺(另加\$80升級)  
*Double-boiled Dried Sea Whelk Soup with Fish Maw, Wolfberry and Almond Cream (Additional \$80 for upgrade)*

[D][P][N] 燒椒醬蒸波士頓龍蝦 (半隻)  
*Steamed Boston Lobster (half) with Bell peppers in Sweet and Sour Sauce*  
Or 或  
[D][P][N] 澳洲龍蝦 (半隻) (另加\$120升級)  
*Australian Lobster (half)(Additional \$120 for upgrade)*  
*Justin Girardin Bourgogne Chardonnay Burgundy France*

[D][N] 醬香菲香虎蝦乾爆炒南非鮮鮑  
*Wok-fried South Africa Abalone with Dried Tiger Prawn and Chives*  
Or 或  
[D][P][N] 蠔皇鮑魚拌鵝掌 (另加\$200升級)  
*Braised Abalone with Goose Web in Superior Oyster Sauce (Additional \$200 for upgrade)*  
*Grace Winery Gris de Koshu Yamanashi*

[N][D][P] XO 醬鮮蟹肉炒香苗  
*Fried Rice with Fresh Crab Meat in XO Sauce*

[N][D] 石榴甘露配美點薈萃  
*Chilled Pomegranate Cream with Sago and Pomelo*  
*Chinese Petit Four*

每位\$788 (兩位起)

*\$788 per person (minimum 2 persons)*



品酒師精選三杯餐酒配對每位 \$258

*Enjoy our sommelier's three-glass wine pairing at \$258 per person*

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天外天片皮鴨套餐  
*Above & Beyond Peking Duck Set*

[D][N] 涼拌青瓜紅蜚頭、 [D][P] 原隻鮑魚雞粒撻、  
[D][N][P] 冰燒三層肉

*Marinated Cucumber with Supreme Jelly Fish,  
Baked Whole Abalone Tart with Diced Chicken,  
Crispy Roasted Pork Belly*

*Kim Crawford Sauvignon Blanc Marlborough New Zealand*

[D][N] 天外天片皮鴨

*Above & Beyond Peking Duck*

*Cellier Des Dames Bourgogne Rouge*

[D][N][P] 翡翠玉帶蟹肉羹

*Braised Crab Meat Soup with Seasonal Vegetable and Scallop*

[D][N][P] 紫玉淮山白蘆筍炒蝦球

*Wok-fried Prawn with White Asparagus and Purple Yam*

*Pinot Grigio delle Dolomiti, Prendo*

[B][D][N] 崧子欖菜藜麥和牛炒飯

*Fried Rice with Wagyu Beef, Pine Nut, Quinoa and Preserved Vegetables*

[N][D] 石榴甘露配美點薈萃

*Chilled Pomegranate Cream with Sago and Pomelo  
Chinese Petit Four*

每位\$828 (兩位起)

*\$828 per person (minimum 2 persons)*



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海鮮套餐  
*Seafood Set*

[D][N] 柚香脆炸藍水晶蝦、 [D][N] 香芒帶子沙律、  
[D][N][P] 宮保焗蠔  
*Deep-fried Crystal Blue Prawn with Yuzu, Mango Salad with Scallop,*  
*Baked Oyster in Kung Pao Style*  
*Domaine Rolet Cremant du Jura Chardonnay*

[D][N][P] 蟲草花瑤柱燉響螺  
*Double-boiled Dried Sea Whelk Soup with Conpoy and Cordycep*

[D][N][P] 上湯開邊焗龍蝦 (半隻)  
*Baked Lobster (half) with Superior Broth*  
*Edoardo Miroglio Reserve Elenovo Chardonnay PDO Bulgaria*

[D][N][P] 紫玉淮山芙蓉星斑件  
*Steamed Garoupa Fillet with Egg White in Purple Yam Sauce*  
*Boschendal Estate 'The Sommelier Selection' Chenin Blanc South Africa*

[N][D][P] 魚湯鮮蝦稻庭烏冬  
*Inaniwa Udon with Shrimp in Fish Broth*

[N][D] 石榴甘露配美點薈萃  
*Chilled Pomegranate Cream with Sago and Pomelo*  
*Chinese Petit Four*

每位 \$998 (兩位起)  
\$998 per person (minimum 2 persons)



品酒師精選三杯餐酒配對每位 \$288  
*Enjoy our sommelier's three-glass wine pairing at \$288 per person*

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天外天吉品鮑魚精選套餐  
*Above & Beyond Braised South African Abalone Degustation Set*

[D][N][P] 蜜汁叉燒、 [D][N] 川香蟲草花紅蜆頭、  
[D][N] 鵝肝脆炸百花球  
*Honey-glazed Barbecued Pork,*  
*Supreme Jelly Fish with Cordycep in Sichuan Flavour,*  
*Deep-fried Shrimp Mousse Ball with Foie Gras*  
*Gustave Lorentz Evidence Gewurztraminer Alsace France*

[D][N][P] 羊肚菌水鴨燉響螺  
*Double-boiled Dried Sea Whelk Soup with Teal and Morrel*

[D][N][P] 鮑汁扣南非二十二頭吉品鮑魚  
*Braised South African Abalone (22-head per catty) in Superior Sauce*  
*Château Leoube, Love by Leoube Provence France*

[B][D][N] 金蒜野菌炒和牛  
*Wok-fried Wagyu Beef with Wild Mushroom and Brown Garlic*  
*Starmont Cabernet Sauvignon*

[D][N][P] 蝦頭油蟹肉炒香苗  
*Fried Rice with Crab Meat in Shrimp Head Oil*

[D][N] 石榴甘露配美點薈萃  
*Chilled Pomegranate Cream with Sago and Pomelo*  
*Chinese Petit Four*  
*Château Pajzos Tokaji Sweet Szamorodni*

每位\$1,588  
\$1,588 per person



品酒師精選四杯餐酒配對每位\$388  
*Enjoy our sommelier's four-glass wine pairing at \$388 per person*

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