

# Dinner Tasting menu

#### 殿堂叉燒 蔥油拌香筍

BBQ pork loin glazed with New Zealand Manuka honey Celtuce with spring onion oil

#### 胡椒雞湯小籠包 · 紅菜頭水晶粿 · 娘惹咖喱角

White pepper consommé xiaolong bao Beetroot dumpling Nonya crispy curry puff

#### 陳皮火鴨絲羹

Roasted duck soup with vintage tangerine peel

#### 香酥珍珠蟹盒

Crab, pork & shrimp deep fried wonton or 水晶大蝦配蝦油

Crystal jumbo prawn with bisque +\$138 per portion

## 龍皇披珍珠甲

Braised sea cucumber

## 油雞菌樅炒星斑球

Wok-fried garoupa with termite mushrooms

or

## 酸菜星斑片

Sichuan garoupa with glass noodles in chilli broth +\$198 per portion

#### 溫泉蛋燒雞炒米形意粉

Roasted chicken with pasta and poached egg

## 石榴甘露•雪映千層糕

Guava pomelo Coconut thousand cake

## HK\$988 per person

Price subject to 10% service charge Set menus are available for entire table only