



8 餐廳尊貴套餐

The Eight Precious Menu

燒味精選

Barbecued Appetizers

(化皮乳豬 * 香煎帶子 * 雪場蟹有機小鮮茄)

Roasted Suckling Pig

Pan-seared Scallop with Barbecued Honey

Chilled Snow Crabmeat with Organic Cherry Tomato

Meursault, Les Perrières, Maison Joseph Drouhin, Burgundy, France 2013

松茸蟹臂竹笙炖官燕

Double Boiled Bird's Nest with Matsutake Mushroom

原隻二十八頭吉品鮑

Braised Whole Yoshihama Abalone

Château Guiraud, 1er Grand Cru Classé, Sauternes, France 2009

清蒸東星斑

Steamed Whole Spotted Garoupa

William Févre, Chablis Grand Cru Les Clos, Burgundy, France 2008

葱爆 A5 和牛粒

Wok-fried A5 Kagoshima Beef with Spring Onion

Château Lagrange, St. Julien, Bordeaux, France 2015

麻香龍蝦津絲

Poached Vermicelli and Boston Lobster in Shrimp Broth with Sichuan Pepper

三十年陳皮紅豆沙豆腐花伴日本紅豆米糰

Red Bean and Bean Curd Dessert with Japanese Mochi

特級茗茶 - 桂花烏龍茶

Premium Tea - Oolong and Osmanthus Tea

每位 \$2,800 / person

配搭餐酒每位 \$3,600 / person with wine pairing

以上價目需另加百分之十服務費

All prices are subject to 10% service charge