



8 餐厅尊贵套餐

The Eight Precious Menu

烧味精选

Barbecued Appetizers

(青花椒圣子皇 * 化皮乳猪 * 茶熏乳鸽)

Chilled Razor Clam with Sichuan Green Pepper

Roasted Suckling Pig

Tea Smoked Pigeon in Homemade Soya Sauce

Meursault 1er Cru, Les Perrières Maison Louis Latour, Burgundy, France 2015

松茸蟹臂竹笙炖官燕

Double Boiled Bird's Nest with Matsutake Mushroom

原只二十八头吉品鲍

Braised Whole Yoshihama Abalone

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

清蒸东星斑

Steamed Whole Spotted Garoupa

Chardonnay, Art Series, Leeuwin Estate, Margaret River, Australia 2011

黑椒香煎 A4 和牛

Pan-fried A4 Kagoshima Beef with Black Pepper Sauce

Château Malartic Lagraviere, Pessac-Léognan, Bordeaux, France 2015

上汤龙虾伊面

Poached E-fu Noodles and Boston Lobster in Thickened Broth

崧仁百合莲子羹

Lotus Seeds and Pine Nuts Soup with Lily Bulbs

特级茗茶 - 桂花乌龙茶

Premium Tea - Oolong and Osmanthus Tea

每位 \$2,800 / person

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

以上价目需另加百分之十服务费

All prices are subject to 10% service charge