



8 餐廳尊貴套餐

The Eight Precious Menu

燒味精選

Barbecued Appetizers

(青花椒聖子皇 * 化皮乳豬 * 茶燻乳鴿)

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

松茸蟹臂竹筍炖官燕

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

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

上湯龍蝦伊麵

Poached E-fu Noodles and Boston Lobster in Thickened Broth

崧仁百合蓮子羹

Lotus Seeds and Pine Nuts Soup with Lily Bulbs

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