品鉴菜单

TASTING MENU

198 每位 PER PERSON

同桌宾客需同享菜单中的佳肴。

All guests at the same table are kindly requested to dine from the same menu.

餐茶搭配 TEA PAIRING

搭配三款茶品

Accompanied by three types of tea 98 每位 Per Person

餐酒搭配 WINE PAIRING

搭配四款葡萄酒

四川四秋匍甸酒 Accompanied by four types of wine 98 每位 Per Person

头盘 APPETISER

绣球菌佐螺片

Sliced Conch with Cauliflower Fungus

冻金目鲷鱼饭

Chilled Kinmedai with "Pu Ning" Bean Paste

鱼子酱甜虾沙葛

Chilled Yam Bean with Amaebi & Caviar

广式沙姜和牛舌

Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce

蓑衣芥兰

Marinated Kale with Pickled Chilli

汤 SOUP

海藻冲浪北海道海蚌片 ≫

Hokkaido Geoduck with Seaweed Served in Clear Seafood Broth

主菜 MAIN

柠香炸酿鲜蟹盖

Crispy Stuffed Flower Crab Shell with Crab Meat

九九梅菜安格斯牛肋

Angus Short Rib with Preserved Vegetable Wrapped in Straw Leaves

饭 RICE

鲍鱼鸡粒焖饭 @

Braised Rice with Abalone, Hokkaido Dried Scallop & Diced Chicken

甜品 DESSERT

茉莉青柠金耳马蹄露

Chilled Water Chestnut Soup with Golden Fungus, Jasmine & Lime Zest

时令鲜果 SEASONAL FRUIT

头盘 APPETISER

潮式冻金目鲷鱼饭 Teochew-Style Chilled Kinmedai with "Pu Ning" Bean Paste	58
潮式冻大红花蟹 Teochew-Style Chilled Flower Crab	38 /100g
绣球菌螺片 Sliced Conch with Cauliflower Fungus	88
家卤南非鲜鲍 Marinated Fresh South African Abalone	58
乳瓜陈醋菊花海蜇 🌱 Marinated Chrysanthemum Jellyfish with Aged Black Vinegar & Cucumber	26
脆爽北海道火箭鱿鱼 Poached Hokkaido Squid with: •翡翠椒麻酱 Scallion & Green Sichuan Pepper •蒜香红油 Peanut & Garlic Chilli Oil •	68

头盘 APPETISER

潮式卤水鹅肝 Teochew-Style Braised Foie Gras	88
广式沙姜和牛舌 Cantonese-Style Wagyu Beef Tongue with Sand Ginger Sauce	42
桂花蜂蜜拌百合 Marinated Fresh Lily Bulb with Osmanthus Honey •	38
泡椒玉兰翠 Marinated Kale with Pickled Chilli・・	28
金耳象拔蚌 Marinated Geoduck with Golden Fungus	138
鱼子酱甜虾沙葛 Chilled Yam Bean with Amaebi & Caviar	68