

Dinner Tasting Menu

清潤

Chilled tomato and tamarillo with tangerine peel

凍滷刺參·薄燒溏心貝

Chilled sea cucumber with chili and pan-seared scallop

25年陳皮螺頭鴨清湯

Double-boiled duck and conch soup with 25-year aged tangerine peel

醬皇一腿·鮮雞油菌鴿鬆盞

Roasted pigeon leg with soy sauce Wok-seared pigeon breast with wild mushroom and crispy rice crackers

乳香汁香酥黃花魚

Pan-seared yellow croaker with fermented bean curd sauce

紅蝦湯小雲吞

 $Red\,prawn\,broth\,with\,petite\,wontons$

纏綿花膠釀飯

Pan-seared fish maw with sea cucumber and mushroom rice

薑茶蛋花凍其麵.開心果酥

Ginger tea with egg drop noodles Pistachio puff

HK\$1,088 per person

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