

靈蛇獻瑞新年菜單 CHINESE NEW YEAR MENU

STARTER

風生水起響螺魚生撈起

松茸, 金柚, 酸蘿蔔, 娃娃菜, 日本響螺, 油甘魚, 配上特製柚子醬汁
Ming Pavilion Lo Hei

Matsutake, Pomelo, Pickled Daikon, Chinese Cabbage and
Live Japanese Sea Whelk Salad with Hamachi Yusheng Lo Hei

四喜併盤

閩南五香卷, 香酥蟹蝦棗, 福州炸糟鰻, 福州老酒醉蝗子
Assorted Appetisers

Deep-Fried Five Spice Bean Curd Pork Roll, Deep-Fried Hand Chopped Crab
and Prawn Roll, Fujian Red Lees Flavoured Crispy Eel, Drunken Scotland
Razor Clams with Qing Hong Rice Wine

SOUP

傳統佛跳牆

Fujian Style Buddha Jump Over The Wall
Add \$388

or

帝王蟹肉魚肚羹

Fish Maw and King Crab Meat Thick Soup

FROM THE SEA

閩南煎封東星斑

Minnan Style Pan Seared Coral Red Garoupa

雞油花雕蒸本地龍蝦

Steamed Local Lobster with Chicken Fat and 15 Years Shao Hsing Wine

MINNAN SIGNATURE

茶王煙燻脆皮雞

Tea Smoked Crispy Skin Chicken

VEGETABLE

閩清糟菜燒牛肝菌

Braised Porcini with Fujian Pickled Vegetable

RICE

飄香紅罈飯

Steamed Mud Crab with Sticky Rice

DESSERT

花生湯配油炸鬼, 手工黑麻糍

Homemade Black Sesame Mochi with Traditional Peanut Sweet Soup

or

金瓜手工芋泥

Sweet Taro Paste with Japanese Pumpkin

每位\$988 per person

Minimum 2 Persons 兩位起

以上價目均以港幣計算, 並另收加一服務費。
All prices are in HK Dollars and subject to 10% service charge.

WINE PAIRING

Champagne, Ruinart Blanc de Blancs, France n.v.
Chardonnay, N28, Xige Estate, Ningxia, China 2020
Château Marquis de Terme, 4ème Cru Classé, Margaux,
Bordeaux, France 2014 – Magnum

TEA PAIRING

Pearl Wish
Dahong Pao Oolong Tea
Lychee Black Tea

Tea Master's Selection Tea Pairing \$300 per person
Sommelier's Selection Wine Pairing \$500 Per person

茶藝師茗茶搭配 每位\$300
侍酒師美酒搭配 每位\$500