# 嚐味套餐CHEF MENU

HK\$988 Per Person

### 福建特色拼盤FUJIAN APPETISERS PLATTER

閩南五香卷

Deep-Fried Five Spice Bean Curd Pork Roll

福州15年老酒熟醉紅蝦

Drunken Scarlet Prawn with 15 Years Shaoxing Wine

蟹粉蟹肉小金杯 Fujian 'Pie' with Hot Sour Mud Crab Meat, Lotus Root, Lettuce, Crispy Shallot and Kaffir Lime Leaf

永春老醋海蜇凍

Yongchun Aged Vinegar Jellyfish Terrine

百香漬金瓜

Pickled Pumpkin with Passion Fruit and Spring Onion Oil

### 湯品 SOUP

紅菇竹笙燉花膠雞湯

Double-Boiled Chicken Soup with Fish Maw and Russula

傳統佛跳牆(另加 \$428)

Fujian-Style Buddha Jump Over the Wall (Supplement \$428)

### 江海之味 FROM THE SEA

紅燒鮮蝦遼參釀羊肚菌

Braised Sea Cucumber and Fresh Prawn Stuffed with Morel

金銀蒜糟菜蒸海蟶子

Steamed Razor Clam with Fujian Pickled Vegetable and Garlic Sauce

#### 閩南風味精選 MINNAN SIGNATURES

白葱燒A4牛面頰肉

Slow-Cooked A4 Wagyu Beef Cheek with Black Garlic and Caramelised Onion Sauce

同安封肉(冬菇、海蠣、蝦米及板栗)

Braised Pork Hock with Shiitake Mushroom, Dried Oyster, Dried Shrimp and Chestnut

#### 蔬菜 VEGETABLE

香辣四大天王(蓮藕帶、法邊豆、茄子及秋葵)

Stir-Fried Spicy Baby Lotus Root, French Bean, Eggplant and Okra

### 主食 MAIN

泉州風味海鮮炆飯

Quanzhou-Style Braised Rice with Dried Squid, Conopy and Sakura Shrimp

### 甜品 DESSERT

閩南桃膠銀耳四果湯(凍)

Minnan Sweet Soup with Peach Gum and White Fungus (Cold)

開心果金瓜芋泥

Sweet Taro Paste with Japanese Pumpkin and Pistachio

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福州15年老酒熟醉紅蝦 Drunken Scarlet Prawn with 15 Years Shaoxing Wine

蟹粉蟹肉小金杯 Fujian 'Pie' with Hot Sour Mud Crab Meat, Lotus Root, Lettuce, Crispy Shallot and Kaffir Lime Leaf

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百香漬金瓜 Pickled Pumpkin with Passion Fruit and Spring Onion Oil

# 湯品 SOUP

帝王蟹肉魚肚羹 Fish Maw and King Crab Meat Thick Soup

or 江海之味 FROM THE SEA

金銀蒜糟菜蒸蟶子

Steamed Razor Clam with Fujian Pickled Vegetable and Garlic Sauce

### 閩南風味精選 MINNAN SIGNATURES

同安封肉(冬菇、海蠣、蝦米及板栗)

Braised Pork Hock with Shiitake Mushroom, Dried Oyster, Dried Shrimp and Chestnut or

茶王煙燻脆皮雞

Tea-Smoked Crispy Chicken

### 蔬菜 VEGETABLE

香辣四大天王(蓮藕帶、法邊豆、茄子及秋葵) Stir-Fried Spicy Baby Lotus Root, French Bean, Eggplant and Okra

# 主食 MAIN

泉州風味海鮮炆飯

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