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WELCOME SNACK

Caramelised Walnuts

STARTER

Ming Pavilion x Man Yuen 8 Chinese Appetisers Tasting Platter

Golden Oysters, Preserved Ginger & Century Eggs,
Chicken Liver Tart, Mud Carp Fish Balls,
Home-Styled Steamed Dumpling,
Deep-Fried Hand Chopped Prawn Roll,
Deep-Fried Five Spice Bean Curd Pork Roll,
Yong Chun Aged Vinegar Jellyfish Terrine

*Wine Pairing - Champagne, Pertois-Lebrun L'Extravertie, Grand Cru,
Blanc de Blancs n.v.*

Tea Pairing - Black Tea - Lapsang Souchong

SOUP

Buddha Jumps Over the Wall

MAINS

Sea Cucumber Stuffed with Seaweed

Wine Pairing - Red Wine: Pinot Noir, Jia Yuan, Silver Height, Ningxia, China 2020

Tea Pairing - Oolong Tea - Song Dynasty Dancong

Stir-Fried King

Tea Pairing - Oolong Tea - Song Dynasty Dancong

Huadiao Wine Fujian Hetian Chicken with Spring Onion Sauce

Wine Pairing - White Wine: Riesling, The Starting Point, Ningxia, China 2019

Tea Pairing - Oolong Tea - Song Dynasty Dancong

Local Lobster with Red Wine Lees

Wine Pairing - Red Wine: Sophia, Craggy Range, Hawkes Bay, New Zealand 2015

Tea Pairing - Oolong - Dahongpao

Tomato Stuffed with Fuzhou "Shan Shu" in White Rice Vinegar

Tea Pairing - Oolong - Dahongpao

Fried Rice in Casserole

Tea Pairing - Oolong - Dahongpao

DESSERT

Red Bean Soup with Dried Tangerine Peel, Sesame Roll

Homemade Mochi with Sweet Taro Paste

Dessert Wine- Très Vieux Pineau, Pineau des Charentes Vieux, Guy Lhéraud, France 1971

Tea Pairing - Cold Brew Tea - Fuzhou Jasmine Dragon Pearl

\$1,788 per person

Tea Mixologist's Selection Tea Pairing \$388 per person

Sommelier's Selection Wine Pairing \$750 Per person

All prices are in HK Dollars and subject to 10% service charge.



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餐前小食

琥珀核桃

前菜

茗悅、文苑飯莊獻萃八寶盒

龍眼蜜餞金蠔、酸薑滷心皮蛋、
蘋果蜜餞雞肝撻、蜆蚶炸鯪魚球、福建家鄉蒸菜包、
香酥脆蝦棗、閩南五香卷、永春老醋海蜇凍

美酒搭配 - *Champagne, Pertois-Lebrun L'Extravertie, Grand Cru, Blanc de Blancs n.v.*

茗茶搭配 - 紅茶 — 正山小種

湯品

傳統佛跳牆

主食

頭水紫菜蝦膠釀關東遼參

美酒搭配 - 紅酒: *Pinot Noir, Jia Yuan, Silver Height, Ningxia, China 2020*

茗茶搭配 - 烏龍茶 — 宋種單叢

文苑飯莊金牌小炒皇

茗茶搭配 - 烏龍茶 — 宋種單叢

二十五年花雕葱油河田雞

美酒搭配 - 白酒: *Riesling, The Starting Point, Ningxia, China 2019*

茗茶搭配 - 烏龍茶 — 宋種單叢

紅糟本地龍蝦

美酒搭配 - 紅酒: *Sophia, Craggy Range, Hawkes Bay, New Zealand 2015*

茗茶搭配 - 烏龍茶 — 大紅袍

山蘇菜醋溜蕃茄

茗茶搭配 - 烏龍茶 — 大紅袍

砂鍋炒飯

茗茶搭配 - 烏龍茶 — 大紅袍

甜品

遠年陳皮紅豆沙配芝麻卷

金瓜手工芋泥配手工麻糍

餐後酒 - *Très Vieux Pineau, Pineau des Charentes Vieux, Guy Lhéraud, France 1971*

茗茶搭配 - 冷泡茶 — 福州茉莉龍珠

每位 \$1,788

茶藝師茗茶搭配 每位 \$388

侍酒師美酒搭配 每位 \$750

以上價目均以港幣計算，並另收加一服務費。