

## Set Dinner

### A 前菜拼盤 Appetiser platter

- 清酒醉鮑魚、意大利黑醋拌青瓜、酥炸雲吞
- Chilled abalone with sake, Chilled cucumber with garlic and balsamic vinegar, Deep-fried wonton

珊瑚燕窩乳酪

Steamed egg white with bird's nest and crab roe in superior stock

海膽醬鮑魚露荀卷

Pan-fried abalone rolled with asparagus in urchin paste

炒五色雜菜

Stir-fried assorted vegetables

菜甫芋頭炒藜麥飯

Egg fried rice with taro and persevered vegetables

香芒楊枝甘露

Chilled sago cream with mango juice and pomelo

每位 HK\$880 per person

### B Michelin Degustation Menu 米芝蓮盛宴

化皮乳豬件

Barbecued sliced suckling pig

魚子醬芝麻帶子多士

Deep-fried scallop toast with caviar and sesame

紅菇瑤柱甫燉雞湯

Double-boiled russula mushroom with chicken and conpoy

魚湯扒星班球滑豆腐

Steamed fresh spotted garoupa fillet with bean curd in fish sauce

黃湯炆花膠

Braised fish maw in chef's signature broth

金盞松子羊肚菌炒紫淮山

Fried purple yam with morel mushroom and pinenut

擔擔菠菜麵

Spinach noodle with Dan Dan sauce

蛋白杏仁露

Sweetened cream of almond with egg white

HK\$5,280 供四位用 for four persons

另奉餐酒、啤酒或礦泉水一杯

Includes a glass of house wine, beer or mineral water

### Chef Leung's Signature Menu 主廚精選套餐

#### 前菜拼盤 Appetiser platter

- 海膽戈渣、梅汁樹番茄、梅辣醬蒸茄子
- Deep-fried egg custard with sea urchin, Chilled tree tomato with plum sauce, Steamed eggplant with chilli plum sauce

*Beverage Tea Sparkling Hojicha (Saicho) N.V.*

雪蓮子杏汁花膠燉螺頭

Double-boiled sea whelk with fish maw and snow lotus seed in almond juice

黑蒜日本青椒舞茸炒牛肩肉

Pan-fried beef chuck with Japanese pepper, black garlic and maitake

*Red Wine: Clarendelle Rouge by Haut Brion, Bordeaux, France 2016*

鮮茄燴馬頭魚扒

Braised tilefish fillet with tomato sauce

菌汁素千層

Steamed bamboo fungus, pumpkin, bean curd and spinach layered in mushroom sauce

魚湯杞子勝瓜百合魷魚麵

Braised sliced squid with dried goji berries, angled loofah and fresh lily bulb in fish soup

夏宮精選甜品 Summer Palace dessert sampler

- 鳳梨酥盒、鮮奶紅豆桂花凍
- Pineapple vol-au-ventm, Milk pudding with red bean and osmanthus

陳年普洱茶

Pu Er Ripe

每位 HK\$1,380 per person

另奉送紅酒及氣泡茶各一杯 (每杯100ml)

Includes a glass of red wine and sparkling tea (100ml per glass)

如您對任何食物有過敏反應，請告知我們的服務員。Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to 10% service charge

套餐精選