

夏宮

SUMMER PALACE



父親節套餐 Father's Day Set Dinner Menu

話梅涼瓜

脆皮燒腩仔

井崗山豆腐皮

Bitter melon marinated with preserved plum,
Crispy pork brisket,
Spicy marinated bean curd sheet with garlic and red chilli

松露醬鳳尾蝦多士

Deep-fried shrimp toast with truffle pesto

姬松茸黃耳嫩菜膽湯

Double-boiled blaze mushroom soup with yellow fungus and cabbage

龍蝦汁乳酪蒸老虎斑球

Steamed fresh tiger garoupa fillet with egg white in lobster bisque sauce

蠔皇碧綠鮑魚鵝掌

Braised abalone with goose web and seasonal vegetables

正宗杭州肉

Stewed pork brisket with fresh yam in Hangzhou style

迷你飄香荷葉飯

Fried rice wrapped in lotus leaf

杏仁露芝麻湯丸

Sweetened cream of almond with black sesame dumplings

子母蟠桃

Longevity buns

中國茗茶

Chinese Tea

四位用 HK\$4,888 for 4 persons

另奉 Veuve Cliquot, Yellow Label 香檳四杯

Includes 4 glasses of Champagne Veuve Cliquot, Yellow Label

加一服務費

Prices are subject to 10% service charge

如您對任何食物有過敏反應，請通知我們的服務員。

Please advise our associates if you have any food allergies.



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SUMMER PALACE



父親節星級套餐 Father's Day Michelin-Starred Set Dinner Menu

清酒法國鵝肝
化皮乳豬件
松露醬素菌芋盒

Chilled foie gras with sake,
Barbecued sliced suckling pig,
Deep-fried mashed taro stuffed with mixed fungus and truffle pesto

官燕鷓鴣羹

Braised imperial bird's nest soup with partridge

六十年陳皮炒金銀鮑魚

Stir-fried sliced and shredded abalone with 60-year dried tangerine peel

金盞鮮百合紫淮山蓮藕片

Stir-fried lotus root with purple yam and fresh lily bulbs in a crispy nest

蔥燒日本黑毛和牛粒

Pan-fried diced Japanese Wagyu beef with scallion

上湯開邊波士頓龍蝦配薑蔥竹昇麵

Braised bamboo noodles with Boston lobster

川貝原燉津梨

Double-boiled whole pear with Chuan Bei

子母蟠桃

Longevity buns

中國茗茶

Chinese Tea

四位用 HK\$6,888 for 4 persons

另奉 Veuve Cliquot, Yellow Label 香檳一瓶
Includes a bottle of Champagne Veuve Cliquot, Yellow Label

加一服務費

Prices are subject to 10% service charge

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