

套餐精選

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 filled with diced shrimp

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 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 almond cream with egg white

HK\$2,680 供兩位用 for two persons

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 Dishes 梁師傅特選套餐

前菜拼盤 Appetiser platter

- 鳳梨鵝肝醬多士、陳醋三色木耳、岩鹽雞油煎牛肝菌
- Pineapple and foie gras toast, Mixed fungus salad with black vinegar, Pan-fried porcini with rock salt

Beverage Tea Sparkling Hojicha (Saicho) N.V.

黑蒜鮮繡球菌燉河田雞

Double-boiled chicken with black garlic and cauliflower fungus

蝦子蔥燒原條關東遼參

Braised sea cucumber with scallion in shrimp roe sauce

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

梅辣醬蒸波士頓龍蝦

Steamed Boston lobster with chilli plum sauce

白玉藏珍菌

Braised winter melon stuffed with assorted fungus in chicken broth

醬香蹄筋香菜燜珍珠米

Braised pearl rice with pork tendon, black mushrooms and green soybeans

夏宮精選甜品 Summer Palace dessert sampler

- 香滑開心果露、玫瑰豆沙鮮花餅
- Sweetened cream of pistachio, Rose and red bean paste cake

陳年普洱茶

Pu erh ripe tea

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