## Set Dinner

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- 海蜇冷鮑魚、脆皮燒腩仔、百花釀豆卜
- Chilled abalone with jelly fish, Crispy pork brisket, Deep-fried bean curd puff stuffed with shrimp mousse in spicy salt

#### 黃湯石榴燕

Braised egg white dumpling stuffed with bird's nest in Chef's special broth

鵝肝醬露荀牛柳卷

Pan-fried beef rolled with asparagus in foie gras paste

金盞拌水芹香 Stir-fried sliced lotus root with Chinese celery and water chestnuts

葡汁焗雜菌飯

Baked egg fried rice with mixed mushrooms in Portuguese sauce

香芒楊枝甘露

Chilled sago cream with mango juice and pomelo

每位 HK\$880 per person

#### **%** 化皮乳豬件

Sliced barbecued suckling pig

松露醬鳳尾蝦多士

Deep-fried shrimp toast with truffle pesto

羊肚菌菜膽燉雞湯

Double-boiled morel mushroom with chicken and cabbage

龍蝦汁乳酪蒸老虎斑球

Steamed fresh tiger garoupa with egg white in lobster bisque sauce

威靈頓焗六頭湯鮑

Baked Wellington "6-head" abalone

碧綠上素石榴球

Steamed cabbage dumpling stuffed with supreme vegetables

欖菜四季豆櫻花蝦海鮮炒飯

Fried rice with diced seafood, Sakura shrimps, string bean and preserved olive vegetables

蛋白杏仁露

Sweetened almond cream 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 Dishes 梁師傅特選套餐

### 前菜拼盤 Appetiser platter

- 雞脾茹絲胡麻海蜇絲、昆布浸鮮鮑魚、香茜牛油焗龍蝦鉗
- Chilled shredded white porcini with jellyfish, Chilled abalone marinated with Kombu,

Baked Boston lobster claws butter and parsley

White Wine: Chablis 1er Cru Fourchaume Domaine des Malandes, Burgundy, France 2022

南瓜小米燉遼參

Double-boiled sea cucumber soup with pumpkin and millet

酒漕乾燒波士頓龍蝦

Braised Boston lobster marinated with Lees

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

杞子鮮百合浸萵筍絲

Poached shredded celtuce with dried goji berries and fresh lily bulbs

陳醋醇香豬肋排

Stewed pork ribs with aged vinegar

烏魚子泡菜炒飯

Fried rice with kimchi and mullet roe

夏宮精選甜品 Summer Palace dessert sampler

- · 雪花酥、香滑腰果露
- · Snowflake crisp and sweetened cream of cashew

陳年普洱茶

Pu Er Ripe

每位 HK\$1,380 per person

以上套餐另奉紅白餐酒各一杯(每杯100ml)

The above set menu includes a glass of tasting red and white wine (100ml per glass)

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









