套餐精選

Set Dinner

A 前菜拼盤 Appetiser platter
- 玫瑰松露凍、八寶荔芋盒、蜜汁叉燒
- Rose and truffle jelly, Deep-fried mashed taro stuffed with diced meat, Barbecued pork with honey sauce

魚子醬芝麻帶子多士
Deep-fried scallop toast with caviar and sesame

天籽蘭花螺頭燉雞湯
Double boiled chicken with sea whelk and dendrobium orchid

甘露竹笙上素卷
Braised bamboo fungus stuffed with diced vegetables in pumpkin sauce

和牛面頰蔥油拌麵
Scallion oil noodles with Wagyu beef cheek

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

玉簪明蝦球
Crystal prawn with vegetables

元貝姬松茸燉遼參
Double-boiled conpoy with Blaze mushroom and sea cucumber

乾燒星斑球配脆窩巴
Dry braised chilli fresh spotted garoupa fillet served with crispy rice cracker

無花果醋炒鮮鮑魚
Stir-fried sliced fresh abalone with fig's vinegar

髮菜上素石榴球
Braised sea moss with cabbage vegetarian dumpling

頭抽薑米崧子雞粒炒飯
Fried rice with diced chicken, pinenuts and ginger in supreme soy sauce

蛋白杏仁露
Sweetened cream of almond with egg white

HK$2,680 供兩位用 for two person

HK$5,280 供四位用 for four person

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
- 琵琶帶子豆腐、花雕醉蝦、鮮菌脆窩巴
- Deep fried pipa tofu with scallop, Chilled drunken prawns with Huadiao wine, Rice crust with assorted mushrooms

Beverage Tea Sparkling Hojicha (Saicho) N.V.

黨參烏雞燉螺頭
Double boiled silkie chicken with sea whelk and codonopsis pilosula

黑蒜牛油胡椒焗波士頓龍蝦
Baked Boston lobster with butter, pepper and black garlic

Red Wine: Clarendelle Rouge by Haut Brion, Bordeaux, France 2017

鮮淮山舞茸扒菠菜苗
Braised baby spinach with maitake and yam

小翠瓜蠔皇北菇黃玉參
Braised yellow sea cucumber and black mushroom with oyster sauce in ball zucchini

紫菜墨魚肉雲吞竹昇麵
Seaweed cuttlefish wonton with bamboo noodles

夏宮精選甜品 Summer Palace dessert sampler
- 蓮蓉牡丹酥、八寶湯芝麻湯丸
- Baked peony puffs stuffed with lotus seed paste, Eight treasure soup with sesame dumpling

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