# Set Dinner

## 劉前菜拼盤 Appetiser platter

- 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

- 素沙律蝦、黑松露龍蝦芋盒、富貴蝦凍
- Deep-fried green grapes stuffed enoki with mayonnaise, Deep-fried mashed taro with lobster and black truffle paste,

Mantis shrimp aspic

Beverage Tea Sparkling Hojicha (Saicho) N.V.

烏魚子蟹皇燴燕窩

Double-boiled superior bird's nest with crab roe and mullet roe

海膽醬松茸鱈魚卷

Braised cod fish roll with matsutake and urchin sauce

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

什菌燴合掌瓜

Stewed chayote and papaya with mixed mushroom

遠年陳皮焗肉排

Baked spareribs in tangerine peel sauce

擔擔麵醬脆腸粉

Crispy rice roll with Sichuan Spicy Noodle Sauce

夏宮精選甜品 Summer Palace dessert sampler

- 雪燕陳皮桂花燉雪梨、豌豆糕
- Double-boiled pear with snow swallow, tangerine peel and osmanthus Sweet pea pudding

陳年普洱茶

Pu Er Ripe

每位 HK\$1,380 per person

另奉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 10% service charge









