

Set Dinner

A 前菜拼盤 Appetiser platter

- 松露醬雜菌荔芋盒、脆皮燒腩仔、井崗山豆腐皮
- Deep-fried mashed taro stuffed with mixed mushrooms and truffle pesto, Crispy pork brisket, Spicy marinated bean curd sheet with garlic and red chilli

黃湯雞絲羹

Braised shredded chicken in Chef's special broth

六十年陳皮炒金銀鮑魚

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

正宗杭州肉

Stewed pork brisket with fresh yam in Hangzhou style

珊瑚玉簪蝦球脆麵

Crispy noodles with prawn in crab coral sauce

香芒楊枝甘露

Chilled sago cream with mango juice and pomelo

每位 HK\$780 per person

B 化皮乳豬件

Sliced barbecued suckling pig

姬松茸蟲草花燉豬腱湯

Double-boiled pork shank soup with blaze mushrooms and caterpillar fungus

川汁焗波士頓龍蝦鉗

Baked Boston lobster claws in chilli sauce

Sautéed Boston lobster fillets with fresh lily bulbs and celtuce

蝦子百花釀海參

Braised stuffed sea cucumber with shrimp mousse in shrimp roe sauce

金盞拌水芹香

Stir-fried sliced lotus root with Chinese celery and water chestnuts

鵝肝醬蘆筍牛柳卷

Pan-fried beef rolled with asparagus in foie gras paste

欖菜四季豆田雞片炒飯

Fried rice with sliced frog's leg, string beans and preserved olive leaves

鮮果拼盤

Fresh fruit platter

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

The Epicure's Shangri-La at Summer Palace 6 - Course Menu

夏宮限定六道菜嗜味菜單

Champagne : Veuve Clicquot, Yellow Label, Reims, France N.V.

冬茸八寶餃

Steamed eight treasures dumpling in winter melon puree sauce

小米菊花豆腐遼參湯

Double-boiled sea cucumber with millet and bean curd

黃燜金湯蘆筍煎馬頭魚扒

Wok-fried tile fish fillet with asparagus in pumpkin sauce

梅辣醬牡丹蝦皇

Braised King prawn in Summer Palace signature plum and chilli sauce

姬松茸鮑汁什菌燴飯

Braised rice with blaze mushrooms in abalone sauce

夏宮精選甜品 Summer Palace dessert sampler

- 楊枝甘露布甸、楊梅脆果子
- Chilled sago cream with mango juices and pomelo pudding
- Deep-fried glutinous dumpling filled with waxberry paste

陳年普洱茶

Pu Er Ripe

每位 HK\$1,480 per person

另奉送法國香檳一杯

Includes a glass of house champagne

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餐
精
選

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