

## Set Dinner

### A 前菜拼盤 Appetiser platter

- 海蜆冷鮑魚、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

#### 鵝肝醬露筍牛柳卷

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

### B 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

- 黑蒜心裡美、三色素鵝、海苔鱈魚
- Pickled radish wrapped with black garlic paste and pickled ginger, Pan-fried bean curd skin rolls with shredded black fungus, carrot and celtuce, Deep-fried cod fish rolled with seaweed

*Beverage Tea Sparkling Hojicha (Saicho) N.V.*

#### 松茸鮮蜜瓜雞頭米燉鮮鮑魚

Double-boiled fresh abalone with fresh melon, matsutake and euryale seeds

#### 油雞縱菌焗虎蝦

Baked tiger prawn with termite mushroom

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

#### 老菜脯鹽滷豆腐浸白蘿蔔

Poached radish with preserved vegetable and nigari tofu

#### 香草燒貴妃鴿

Baked baby pigeon with herbs

#### 松露岩米伴和牛粒

Pan-fried wagyu beef with rock rice and truffle

### 夏宮精選甜品 Summer Palace dessert sampler

- 雜果爆珠涼粉、黃菊桂花糕
- Grass jelly with mixed fruits and popping boba Osmanthus and yellow chrysanthemum jelly

#### 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

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