

## Set Dinner

### A 前菜拼盘 Appetiser platter

- 海蜆冷鲍鱼、脆皮烧腩仔、百花酿豆卜
- Chilled abalone with jelly fish, Crispy pork brisket, Deep-fried bean curd puff stuffed with shrimp mousse in spicy salt

#### 黄汤石榴燕

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

#### 鹅肝酱露荀牛柳卷

Pan-fried beef rolled with asparagus in foie gras paste

#### 金盏拌水芹香

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

#### 葡汁焗杂菌饭

Baked egg fried rice with mixed mushrooms in Portuguese sauce

#### 香芒杨枝甘露

Chilled sago cream with mango juice and pomelo

每位 HK\$880 per person

### B 化皮乳猪件

Sliced barbecued suckling pig

#### 松露酱凤尾虾多士

Deep-fried shrimp toast with truffle pesto

#### 羊肚菌菜胆炖鸡汤

Double-boiled morel mushroom with chicken and cabbage

#### 龙虾汁奶酪蒸老虎斑球

Steamed fresh tiger garoupa with egg white in lobster bisque sauce

#### 威灵顿焗六头汤鲍

Baked Wellington "6-head" abalone

#### 碧绿上素石榴球

Steamed cabbage dumpling stuffed with supreme vegetables

#### 榄菜四季豆樱花虾海鲜炒饭

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、啤酒或矿泉水一杯

Includes a glass of house wine, beer or mineral water

## Chef Leung's Signature Dishes 梁师傅特选套餐

### 前菜拼盘 Appetiser platter

- 鱼子鲜黄耳果冻、红珊瑚海蜆、油鸡纵菌小窝窝
- Fresh yellow fungus, caviar and water chestnut jelly, Marinated jellyfish, Wild yam dumplings with termite mushrooms

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

#### 松茸雅枝竹炖鸡

Double-boiled chicken soup with matsutake mushroom and artichoke

#### 金汤奶酪蒸大虾皇

Steamed king prawn with egg white in special broth

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

#### 兰州九年鲜百合炒法边豆

Stir-fried French beans with minced pork, preserved vegetables and 9-Year Lanzhou fresh lily bulbs

#### 梨香牛肋骨

Braised beef ribs with fresh pear

#### 脆香咸肉岩米饭

Fried rock rice with sliced salty pork

### 夏宫精选甜品 Summer Palace dessert sampler

- 开心果糖不甩、柚子马蹄露
- Glutinous dumpling with pistachio Sweetened cream of water chestnut and pomelo

#### 陈年普洱茶

Pu Er Ripe

每位 HK\$1,380 per person

另奉送红白餐酒各一杯 (每杯100毫升)

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

如您对任何食物有过敏反应, 请告知我们的服务员。Please advise our associates if you have any food allergies.

加一服务费 Prices are subject to a 10% service charge

套餐精選