

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

- 魚子鮮黃耳果凍、紅珊瑚海蜆、油雞縱菌小窩窩
- 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

松茸雅枝竹燉雞

Double-boiled chicken soup with matsutake mushroom and artichoke

金湯乳酪蒸大蝦皇

Steamed king prawn with egg white in special broth

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

蘭州九年鮮百合炒法邊豆

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

脆香鹹肉岩米飯

Fried rock rice with sliced salty pork

夏宮精選甜品 Summer Palace dessert sampler

- 開心果糖不甩、柚子馬蹄露
- Glutinous dumpling with pistachio Sweetened cream of water chestnut and pomelo

陳年普洱茶

Pu Er Ripe

每位 HK\$1,380 per person

以上套餐另奉紅白餐酒各一杯(每杯100ml)

The above set menu includes a glass of tasting red and white wine (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 a 10% service charge

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