

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

- 素沙律虾、黑松露龙虾芋盒、富贵虾冻
- 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.

乌鱼子蟹皇烩燕窝

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

海胆酱松茸鳕鱼卷

Braised cod fish roll with matsutake and urchin sauce

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

什菌烩合掌瓜

Stewed chayote and papaya with mixed mushroom

远年陈皮焗肉排

Baked spareribs in tangerine peel sauce

担担面酱脆肠粉

Crispy rice roll with Sichuan Spicy Noodle Sauce

夏宫精选甜品 Summer Palace dessert sampler

- 雪燕陈皮桂花炖雪梨、豌豆糕
- Double-boiled pear with snow swallow, tangerine peel and osmanthus Sweet pea pudding

陈年普洱茶

Pu Er Ripe

每位 HK\$1,380 per person

另奉红酒及气泡茶各一杯 (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

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