



濃情盛宴

ROMANTIC EPICURE

2026.02.14



套餐 A

每位 \$880 兩位起
PER PERSON MIN. 2 PAX

椒麻口水雞 · 舟山海蜇頭 · 話梅石榴

CHICKEN IN SPICY SESAME SAUCE,
TOSSED JELLY FISH WITH SESAME OIL,
GUAVA IN PLUM FLAVOR

極品蟹皇翅

SUPERIOR SHARK'S FIN WITH CRAB ROE IN SOUP

蠔皇原隻鮮鮑魚

BRAISED WHOLE ABALONE

黃椒醬蒸斑球

STEAMED GROUPEL WITH YELLOW PEPPER SAUCE

紅燒乳鴿

ROASTED PIGEON

濃湯黃耳野菌時蔬

YELLOW FUNGI AND SEASONAL VEGETABLE IN THICK SOUP

龍蝦湯泡貴妃飯

CRISPY AND STEAMED RICE IN LOBSTER SOUP

合時糖水

DESSERT

套餐 B

每位 \$1,280 兩位起
PER PERSON MIN. 2 PAX

脆皮燒肉 · 冰鎮鮑魚 · 酸辣醬蘿蔔

CRISPY PORK BELLY WITH ENGLISH MUSTARD,
FRESH CHILLED BABY ABALONE WITH SOUR GARLIC SAUCE,
SPICY AND SOUR PICKLED RADISH

生拆蟹肉乾撈翅

SHARK'S FIN WITH CRAB ROE

鹿兒島和牛

PAN-FRIED KAGOSHIMA WAGYU

金榜醬煮開邊龍蝦

LOBSTER SERVED IN BANG SAUCE

竹筴扒露筍

BRAISED ASPARAGUS WITH BAMBOO FUNGUS

蒜香鮑魚雞粒飯

STEAMED RICE WITH DICED CHICKEN IN GARLIC

燕窩杏仁茶

ALMOND CREAM WITH BIRD'S NEST

套餐 C

每位 \$780 兩位起
PER PERSON MIN. 2 PAX

鮮蝦咯嗲配三文魚籽

PRAWN AND CRABMEAT COCKTAIL, SALMON ROE, GUAVA

竹筴斑肉蟹皇燕窩羹

CRAB ROE BIRD'S NEST, GROUPEL FILET

花膠鮮鮑魚配焗西蘭花

ABALONE AND FISH MAW, BAKED BROCCOLI

五指毛桃乳鴿 (半隻)

MARINATED PIGEON, FIVE FINGER FIG (HALF)

上湯雜菌鮮露筍

FRESH ASPARAGUS IN CHICKEN BROTH

飄香荷葉飯

FRIED RICE WRAPPED WITH LOTUS LEAVES

香芒楊枝甘露小丸子

MANGO SAGO CREAM



WHITE: RIOJA BLANCO 2024, RIOJA VEGA - SPAIN

RED: RONAN BY CLINET ROUGE 2019, CHATEAU CLINET - BORDEAUX, FRANCE

\$100/杯 GLASS

所有套餐

每位敬送精選紅/白酒1杯

ONE COMPLIMENTARY GLASS OF RED/WHITE WINE
PER PERSON; APPLY TO ALL MENUS