



PENTHOUSE

《小菜》

返沙腰果仁

Glazed Cashews with Snowy Sugar

油浸白沉香

Crispy Whitebait with Salt & Pepper

《頭甜》

懷舊潮汕綠豆糕<sup>1</sup>

Traditional ChaoShan Mung Bean Pastry

- 配 Pairing -

老香黃雛菊茶

Vintage Yellow Chrysanthemum Tea

《暖湯》

芹香尖米丸暖胃湯

Chinese Parsley Broth with Noodle

《序曲》

紅蟹石榴球<sup>2,1,2,2</sup>

Crab and Avocado in Egg White Wrap

豆醬土豪巴浪魚飯

Blue Runner Fish with ChaoShan Soya Bean Paste

魚露腌溏心富貴蝦

Marinated Mantis Prawn in Fish Sauce

澄海掌翼凍

Goose Wings in Aspic, Chenghai Tradition

黃豆南澳珠瓜<sup>1</sup>

Braised Nan O Bitter Gourd with Soya Beans & Pork Belly

《養生》

清燉荷包白鱈海參湯

Double-Boiled White Eel & Sea Cucumber soup

《融和》

山珍汁余本灣響螺<sup>3,1,3,2</sup>

Sea Conch in Wild Mushroom Essence

陳年老菜脯扣四點金

Braised Pork Knuckle with Aged Radish

鹹菜乾貝鴛鴦肚<sup>3</sup>

Pork Tripe 2 styles with Pickled Mustard Greens & Dried Scallops

《圓滿》

金不換醬龍蝦炒絲苗

Thai Basil Wok-Fried Lobster atop Fried Jasmine Rice

《尾甜》

古法芋泥官燕

Traditional ChaoShan Taro Puree with Bird's Nest

糕燒三寶

ChaoShan Trio-Treasure Grill  
(Chinese Yam, Sweet Potato, Ginkgo)



PENTHOUSE

精選餐酒體驗  
WINE PAIRING  
\$808

## <sup>1</sup> Nicolas Feuillatte Blanc de Blanc 2019 – France

it shows bright golden-yellow color with fine, lively bubbles. The nose is sweetly aromatic with angelica, marjoram, lemon balm, lemon verbena, and almond notes. On the palate it's fresh and spicy, opening with lime zest and ginger, then juicy apricot, peach, and Mirabelle plum, finishing with a crisp, appetizing mineral edge.

## <sup>2.1</sup> Blanc Lynch Bages 2022, Pauillac – France (RP91 ; JS94)

It has a pale-yellow colour with green hues and offers a particularly expressive nose. The wine combines aromas of citrus, exotic fruits, as well as floral notes,,rounded off with balanced freshness and a delicious mouth-watering finish.

## <sup>2.2</sup> Blanc Lynch Bages 2021, Pauillac – France (JS95)

Already bottled, the 2021 Blanc de Lynch Bages exhibits aromas of ripe grapefruit, musky peach and pastry cream. Medium to full-bodied, rich and fleshy, with lively acids and a saline finish, it's a blend of 79% Sauvignon Blanc, 15% Semillon and 6% Muscadelle.

## <sup>3.1</sup> Lynch Bages 2014, Pauillac – France (RP95)

The wine has a deep colour and an aromatic nose; it is rich and unctuous on the palate, perfectly enveloped in silky tannins. This vintage is distinguished by a beautiful balance of power, freshness and elegance.

## <sup>3.2</sup> Lynch Bages 2015, Pauillac – France (RP92+ ; JS95)

The aromas were at last able to show their full complexity. The 2015 vintage is rich, ripe, velvety and already has silky tannins. In terms of variety, although diluted slightly by the September rain, the Merlot nevertheless gives the wine a lovely freshness and beautiful fruity aromas. The Cabernet and Petit Verdot express rarely-reached notes of fresh, ripe fruit.

## <sup>1</sup> 潮安鳳凰水仙

乾茶粗壯油潤，帶天然花蜜香。湯色橙黃金亮；入口濃醇鮮爽，蘭花香高揚，伴輕果蜜甜與山韻。滋味厚實甘潤，回甘生津強，尾韻蜜香持久。整體甘爽協調，花香郁、味甘醇，典型潮州高山韻。

## <sup>2</sup> 安溪鐵觀音王

乾茶緊結砂綠帶霜，蘭花蜜香濃郁。湯色金黃艷亮；入口醇厚鮮爽，蘭香高揚，滋味濃郁順滑，滿口留香。整體香高韻長、甘醇協調。

## <sup>3</sup> 潮安烏嶼單欉

乾茶條索粗壯緊結、烏褐油潤，帶朱砂紅點，散發高揚天然花果香與濃郁山韻。整體香高韻奇、厚實協調。

功夫茶體驗  
TEA PAIRING  
\$308