Culinary Journey Dinner Menu

November to December 2026

玫瑰醬燒松阪肉

Matsusaka Pork Neck with Rose Jam

水晶皮蛋凍

Century Egg Terrine with Pickled Ginger & Yunnan Chili

潮式魚露腌花甲

Clams Marinated in Chiu Chow Fish Sauce

椒鹽鮮鮑魚

Salt & Pepper Abalone

天籽蘭花老黃瓜燉螺頭湯

Double-boiled Sea Conch Soup with Orchid Flower & Aged Cucumber

25年陳皮鹹檸檬蒸斑片

Steamed Grouper Fillet with 25-Year Aged Tangerine Peel & Salted Lemon

避風塘越南大虎蝦扒

Typhoon Shelter Fried Tiger Prawn

沙薑海參焗雞煲

Roast Chicken Thigh with Sea Cucumber with "Sand Ginger"

上湯瑤柱浸時蔬

Seasonal Greens & Conpoy Poached in Superior Broth

帝皇蟹肉金包銀

Golden Fried Rice with Imperial Crab Meat

芒果熱情果豆腐奶凍

Tofu Panna Cotta with Passion fruit & Mango Sauce

每位$880 per person

Prices are in Hong Kong dollars and subject to 10% service charge

以上價格均為港幣及須另加一服務費

an elite concept 优意集团