



海皇珍饈冬宴 PREMIUM SEAFOOD DELICACIES MENU

魚子醬酒釀蘇格蘭蛭子

Drunken Scottish Razor Clam, Caviar, Chinese Huadiao Wine, Chilled

原個椰皇菜膽天白菇竹筍清燉松茸

Matsutake, Shiitake, Bamboo Pith, Chinese Cabbage, Double-Boiled in Whole Baby Coconut

酥炸芝士龍蝦

Lobster, Cheese, Deep-Fried

蠔皇扣原隻南非鮑魚拼堂弄花膠

Whole South African Abalone, Fish Maw, Braised with Tableside Service

黑松露珍菌A5和牛

A5 Wagyu Beef, Black Truffle, Wild Mushroom, Pan-Seared

大澳海味魚湯浸本地蘿蔔

Tai O Dried Shrimp, Tai O Dried Cuttlefish, Local Turnip, Fish Consommé, Simmered

竹籠海蝦蒸飯配古早醬油

Prawn, Ancient Soy Sauce, Jasmine Rice, Steamed in Bamboo Basket

葛仙米桃膠燉原個雪梨

Pogostemon, Natural Resin, Whole Pear, Double-Boiled

佳釀配搭 WINE PAIRING

	<u>Glass</u>	<u>Bottle</u>
<u>白酒 White Wine</u>		
Grace Wine Gris de Koshu, Japan 2021	\$90	\$380
Hans Herzog Winery Viognier, New Zealand 2019	\$140	\$580
<u>紅酒 Red Wine</u>		
Grace Wine Yamanashi de Grace, Japan 2020	\$110	\$460
Hans Herzog Winery Montepulciano, New Zealand 2016	\$150	\$630

以上菜單只限兩位起。優惠期為 2022 年 12 月 1 日至 2023 年 1 月 15 日。所有價目需另加一服務費。
Menu is applicable to minimum two persons per table, available from 1 December 2022 to 15 January 2023.
All prices are subject to 10% service charge.

