

「天然頌讚」水晶尊尚晚宴 NATURE SAUVAGE MENU

- Louis Roederer Cristal 2008 -

劍南春酒浸四十頭日本吉品乾鮑伴魚子醬及話梅果凍
Yoshihama Dried Abalone in Jian Nan Chun Chinese Liquor, Oscietra Caviar, Preserved Plum Jelly

龍帶玉梨香伴蜜餞叉燒
Hokkaido Scallop, Prawn, Fresh Pear, Deep-Fried
Supreme Pork Loin, Honey, Barbecued

十年陳年花雕白玉蟹鉗
Fresh Mud Crab Claw, 10 Years Vintage Chinese Huadiao Rice Wine,
Winter Melon, Yunnan Ham, Braised

濃湯海中寶(竹絲雞、海參、花膠、瑤柱及日本花菇)
Silkie Chicken, Sea Cucumber, Fish Maw, Conpoy, Shiitake Mushroom, Double-Boiled

- Château Lafaurie-Peyraguey 2016, Grand Vin Sec, Bordeaux Blanc -

蟹黃蟹肉蛋白虎蝦球
Tiger Prawn, Egg White, Crab Meat, Crab Roe, Steamed

陽江豆豉焗黑鱈魚
Black Cod, Black Bean, Leek, Crispy Ginger, Baked

- Château Faugères 2016, Saint-Émilion Grand Cru Classé -

鮮露筍岩鹽澳洲M9和牛
Australian M9 Wagyu Beef, Green Asparagus, Rock Salt, Garlic, Sautéed

陳年滴乳水乳鴿皇
Baby Pigeon, Aged Loh-Sui Sauce, Braised

金銀蛋菠菜伴鹹蛋泡抹
Spinach, Salty Egg Yolk, Preserved Egg, Salty Egg Yolk Foam, Braised

日本松茸鴨肉清湯伴松茸竹笙鴨肉煎粉果
Duck Consommé, Matsutake Mushroom
Duck Meat, Matsutake Mushroom and Bamboo Pith Dumpling, Fried

- Château Lafaurie-Peyraguey 2015, 1er Grand Cru Classé Sauternes -

椰汁蘆薈官燕糕
Coconut Milk Pudding, Aloe Vera, Imperial Bird's Nest, Chilled

HK\$2,888 per person
每位港幣\$2,888

Subject to 10% service charge 另加一服務費

Every guest will receive a complimentary set of Lalique candle
(valued at HK\$680) to bring the elegant lifestyle home.

每位惠顧晚宴的賓客將可獲贈Lalique 香氛蠟燭乙個(價值港幣680元),
延續典雅的生活風格。

