



「天然頌讚」尊尚晚宴
LALIQUE DINNER TASTING MENU

拍青瓜花雕凍鮑魚 (12頭)

Abalone in Chinese Huadiao Wine (Twelve-Head), Pickled Cucumber, Chilled

鮑魚露筍腐皮卷 • 當歸燒大鱈 • 至尊蜜汁叉燒

Abalone, Asparagus, Bean Curd Wrap, Chilled

Eel, Chinese Angelica, Grilled

Supreme Pork Loin, Honey, Barbecued

- Le Lys de Lafaurie-Peyraguey, Bordeaux 2016 -

古早缸底醬油藍天使蝦

New Caledonia Prawn, Aged Artisan Natural Brew Soy Sauce, Seared

- Château Faugères, Saint-Emilion Bordeaux 2016 -

豉蒜日本尖椒爆M9和牛粒

M9 Wagyu Beef, Shishito Green Pepper, Garlic Black Bean Sauce, Stir-Fried

麻香龍蝦湯稻庭麵

Inaniwa Udon Noodle, Lobster, Sichuan Peppercorn, Lobster Broth, Braised

椰汁蘆薈官燕糕

Coconut Milk Pudding, Aloe Vera, Imperial Bird's Nest, Chilled