



米芝蓮天際主廚餐桌
MICHELIN KITCHEN IN THE SKY

金箔銀稔千層豆腐・至尊蜜汁叉燒

Layered Silk Tofu, Gold Leaf, Chinese Olive Rich Sauce, Chilled
Supreme Pork Loin, Honey, Barbecued

京式片皮鴨

Peking Duck

太白醉翁蝦

Drunken Prawn, Shao Xing Rice Wine, Simmered

日本花菇扣南非鮑魚 (3 頭)

South African Abalone (Three-Head), Shiitake Mushroom, Braised

乾隆炒鴨崧

Minced Duck Meat, Shiitake Mushroom, Bamboo Shoot,
Stir-Fried, Served with Lettuce Wrap

鹹檸陳皮攪角雲腿絲京蔥焗黑鱈魚

Black Cod, Leeks, Shredded Yunnan Ham, 15-Years Aged Dried Tangerine Peel,
Salted Lemon, Dried Black Olive, Baked

窩燒滋補竹絲雞炒飯

Fried Rice Sizzler, Silkie Chicken, Shao Xing Rice Wine-Scented,
Crispy Conpoy, Wolfberry, Pine Nut, Served in a Clay Pot

燕晶凝

Crystal Extravagance

小青柑普洱茶

Dried Mandarin Peel Pu'er Tea

