

# Tasting Menu

## 品珍菜单

### 前菜 STARTER

手撕活澳洲龙虾  
配水果沙律

Chilled Hand-Shredded Live Australian Lobster  
with Fruit Salad in Sesame Dressing

荔茸带子

Scallop Wrapped in Yam Ring

麦片虾球

Shelled Prawn Fried with Cereal

### 主菜 (选一) MAIN (CHOICE OF 1)

黑鱼子辣椒蟹肉汁配  
炸馒头

Chilli Crab Meat Sauce Topped with Caviar,  
Served with Mini *Man Tou*

~

~

原只摩卡排骨

Mocha Pork Rib

~

~

香煎日本A4和牛扒 (+36)

Japanese A4 Wagyu Beef Fillet (+36)

~

~

鲍汁脆皮海参 (+36)

Crispy Fried Sea Cucumber with  
Abalone Sauce (+36)

### 蔬菜 VEGETABLE

松露蟹肉翡翠豆腐

Homemade Vegetable Beancurd with  
Crab Meat and Truffle

### 饭 / 面 (选一) RICE | NOODLE (CHOICE OF 1)

清汤稻庭乌冬面配  
五头鲍脯

Inaniwa Udon with Sliced 5-Head Abalone

~

~

蚝皇红煨五头鲍脯捞饭

Sliced 5-Head Abalone with Premium Sauce  
and Fragrant Rice

### 甜品 (选一) DESSERT (CHOICE OF 1)

时日特选新鲜水果

Seasonal Fresh Fruit Platter

~

~

椰盅杏仁蛋白燕窝 (热)  
(+20)

Bird's Nest with Almond Purée  
in Young Coconut (Hot) (+20)

**188** 每位 / per person

我们的食物可能含有或接触过 (包含但不限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。  
如果您有任何担忧, 请与我们的服务员联系。不包括服务费及消费税。

# Tasting Menu Wine Pairing

## 品珍菜单葡萄酒配搭

### 开胃菜 AMUSE BOUCHE

Ruggeri Argeo Prosecco Treviso Brut DOC NV  
Veneto, Italy  
意大利奥普洛酒庄波赛克起泡酒

### 前菜 STARTER

Louis Latour Chablis 2023  
Burgundy, France  
法国路易斯拉图酒庄夏布利干白葡萄酒 2023

### 主菜 (选一) MAIN (CHOICE OF 1)

Nik Weis Selection Urban Riesling QBA 2023  
Mosel, Germany  
德国摩泽尔尼克维斯酒庄雷司令珍藏半干白葡萄酒 2023

~

Louis Latour Bourgogne Pinot Noir 2022  
Burgundy, France  
法国路易斯拉图酒庄黑皮诺干红葡萄酒 2022

### 饭 / 面 (选一) RICE | NOODLE (CHOICE OF 1)

Penfolds Cellar Reserve Chardonnay 2018  
Northern Tasmania, Australia  
澳大利亚奔富酒窖珍藏霞多丽干白葡萄酒 2018

~

Clarendelle Rouge by Haut Brion 2017  
Bordeaux, France  
法国波尔多克兰朵酒庄赤霞珠干红葡萄酒 2017

**88** 每位 / per person