

品珍菜单葡萄酒配搭 TASTING & WINE PAIRING MENU

开胃菜 AMUSE BOUCHE

Ruggeri Argeo Prosecco Treviso Brut DOC NV Veneto, Italy

前菜 STARTER

手撕活澳洲龙虾配水果沙律 (半只)
Chilled Hand-Shredded Live Australian Lobster with
Fruit Salad in Sesame Dressing (Half)

荔茸带子
Scallop Wrapped in Yam Ring

白玉四喜
Freshly Shelled Crab Meat and Conpoy with Egg White
Louis Latour Chablis 2023 Burgundy, France

主菜 (选一) MAIN (Choose 1)

老菜脯蒸鳕鱼
Cod Fish Steamed with Aged Preserved Radish

橙香排骨
Orange Glazed Pork Rib

蚝皇红煨原只4头鲜鲍
Braised 4-Head Whole Abalone with Premium Sauce (+38)

贴心经典蟹 (半只)
Fuss-Free JUMBO Signatures Crab (Half) (+38)

煮法 Choice of Cooking Style:

获奖辣椒 | 招牌黑椒 | 鱼子酱芙蓉蒸
Award-Winning Chilli | Signature Black Pepper | Steam with Custard Egg and Caviar

Nik Weis Selection Urban Riesling QBA 2023 Mosel, Germany OR
Louis Latour Bourgogne Pinot Noir 2022 Burgundy, France

蔬菜 VEGETABLE

金汤蒜子豆根扒时蔬
Fragrant Seasonal Vegetable and Beancurd Stick in Golden Stew

饭/面 (选一) RICE | NOODLE (Choose 1)

大明虾脆筒面
King Prawn with Crispy Japanese Noodles

招牌贵妃红虾泡饭
Signature Poached Fragrant Rice with Red Shrimp in Rich Seafood Broth
Penfolds Cellar Reserve Chardonnay 2018 Northern Tasmania, Australia OR
Clarendelle Rouge by Haut Brion 2017 Bordeaux, France

甜品 (选一) DESSERT (Choose 1)

青柠冻配柚子雪芭
Lime Jelly with Yuzu Sorbet

椰盅杏仁蛋白燕窝 (热)
Bird's Nest with Almond Purée in Young Coconut (Hot) (+20)

198 每位 Per Person | 286 每位 Per Person
(包括葡萄酒配搭 | with Wine Pairing)