



世味人生  
**Degustation Menu**

滕椒蔥油蠔子皇  
Chilled Jumbo Razor Clam With Chili Sauce

20年古越龍山花雕鮮鮑魚. 梅子蕃茄. 海蜇銀花  
Drunken Fresh Abalone In 20-Years Huadiao  
Italian Tomato Topped With Plum Jus  
Chilled Jellyfish  
三花茶 Floral Tea

綿綿川貝杏汁花膠螺頭燉蜜瓜湯  
Double Boiled Fish Maw Soup, Chuanbei, Almond, Scallop Marshmallow, Honeydew Melon

脆皮海參·麒麟魚  
Crispy Sea Cucumber And Deep-Fried Wild Catch Tilefish With Secret Recipe Sauce  
另加 • 私房吉品乾鮑魚 (半隻) (+\$148/位)  
*Braised South Africa Premium Dried Abalone (Half Piece) (Additional \$148/Guest)*  
廿年陳皮普洱 20s Tangerine Peel Pu Erh Tea

珍寶珠  
Homemade Chrysanthemum Flavors Sorbet

太子玉枕  
Sautéed Jumbo Scallop With Crab Cream And Homemade Tofu  
升級 • 龍蝦 (+\$148/位)  
*Upgrade • Sautéed Lobster With Crab Cream And Homemade Tofu (Additional \$148/guest)*

茅台鮮蠔屈雞煲 (三位或以下)  
Stewed Free Range Chicken And  
Fresh Oyster Pot (For 2-3 Guests)

桂花烏龍茶煙燻脆皮雞 (四位或以上)  
Smoked Free Range Chicken With Osmanthus And  
Oolong Tea Leaf (For 4 Guests Or Above)

甘栗珍菌炆飯  
Braised Rice With Sweetie Chestnut And Mushrooms

萬壽薑茶鴛鴦湯圓  
Homemade Glutinous Rice Ball With Sweet Ginger Tea  
蜜香鐵觀音 Fragrant Honey Tieguanyin

**\$1,388/ 位 Per Guest (兩位起 From 2 Guests or Above)**

\*另加每位 **\$800** 升級享用 **4** 款美酒配搭 *Additional 4 Wine Pairing \$800/Guest*

\*另加每位 **\$138** 升級享用 **3** 款茗茶配搭 *Additional 3 Tea Pairing \$138/Guest*

另加 10%服務費 **Additional 10% Service Charge**



品嚐·世味  
**Tasting Delight**

滕椒蔥油蠔子皇  
Chilled Jumbo Razor Clam With Chili Sauce

20 年古越龍山花雕生醃蝦  
Drunken Shrimp In 20-years Huadiao  
三花茶 Floral Tea

陳皮川貝雪蓮子燉鱷魚湯  
Imperial Soup With 20-Years Sun-Dried Tangerine Peel, Chick Peas And Crocodile

私房滷心吉品乾鮑魚扣鵝掌  
Braised South Africa Premium Dried Abalone With Goose Web  
另加·迷你脆皮海參 (+\$100/位)  
Crispy Sea Cucumber (Additional \$100/Guest)  
廿年陳皮普洱 20s Tangerine Peel Pu Erh Tea

珍寶珠  
Homemade Chrysanthemum Flavors Sorbet

椰皇蛋白蒸蟹鉗  
Steamed King Crab Claw With Young Coconut And Egg White

茅台鮮蠔屈雞煲 (三位或以下)  
Stewed Free Range Chicken And  
Fresh Oyster Pot (For 2-3 Guests)

桂花烏龍茶煙燻脆皮雞 (四位或以上)  
Smoked Free Range Chicken With Osmanthus And  
Oolong Tea Leaf (For 4 Guests Or Above)

甘栗花膠珍菌炆飯  
Braised Rice With Fish Maw, Sweetie Chestnut And Mushrooms

珠光寶盒  
Secret Jewelry Box (Pistachio Flavor Dessert)

萬壽薑茶鴛鴦湯圓  
Homemade Glutinous Rice Ball With Sweet Ginger Tea  
蜜香鐵觀音 Fragrant Honey Tieguanyin

**\$1,688/ 位 Per Guest (兩位起 From 2 Guests or Above)**

\*另加每位 **\$800** 升級享用 **4** 款美酒配搭 **Additional 4 Wine Pairing \$800/Guest**

\*另加每位 **\$138** 升級享用 **3** 款茗茶配搭 **Additional 3 Tea Pairing \$138/Guest**

另加 10% 服務費 **Additional 10% Service Charge**  
需三天前預訂 **Reservations 3 Days In Advance**



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## Degustation Delight

20 年古越龍山花雕溏心富貴蝦

Drunken Mantis Shrimp In 20-years Huadiao

三花茶 Floral Tea

唐述片皮雞 (七位以下)

Chinesology Crispy Chicken

(For 7 Guests Or Below)

36 小時慢煮皇帝鵝 (八位以上)

Steamed Goose With Supreme Soya

(For 8 Guests Or Above)

大閘蟹粉金山魚翅

Braised Shark's Fin Soup With Crab Cream In Casserole

椰皇蛋白玉龍蝦

Steamed Fresh Lobster With Young Coconut And Egg White

酥皮吉品溏心乾鮑魚

Oven Baked Dried Abalone Wrapped With Puff Pastry

廿年陳皮普洱 20s Tangerine Peel Pu Erh Tea

珍寶珠

Homemade Chrysanthemum Flavors Sorbet

三鮮荷香野生馬友魚

Steamed Pork Patties Topped With Threadfin

甘栗花膠珍菌炆飯

Braised Rice With Fish Maw, Sweetie Chestnut And Mushrooms

官燕杏仁茶鴛鴦湯圓. 焦糖軟心煎堆仔

Homemade Glutinous Rice Ball With Sweet Almond Tea

Deep-Fried Sesame Glutinous Ball

蜜香鐵觀音 Fragrant Honey Tieguanyin

**\$2,088/ 位 Per Guest (兩位起 From 2 Guests or Above)**

\*另加每位 \$800 升級享用 4 杯“問酒”配搭 *Additional 4 glasses of Chinese Wine \$800/Guest*

\*另加每位 **\$138** 升級享用 3 款茗茶配搭 *Additional 3 Tea Pairing \$138/Guest*

另加 10% 服務費 **Additional 10% Service Charge**

需三天前預訂 **Reservations 3 Days In Advance**