



Dinner Tasting Menu

Citrus Harmony Cocktail +HK\$88

Dry gin, passionfruit puree, ginger, pineapple and calamansi

Lavender Lemonade Spritz Mocktail +HK\$78

Lavender, lychee and lemonade

Tenroyu Sma Sma Sparkling Sake, Hidahomare rice, Gifu prefecture

松露鮮鮑片 Abalone slices with black truffle

椒香口水雞 Chicken marinated in Sichuan chilli

菠菜百頁卷 Bean curd roll wrap with Chinese spinach

Louis Roederer 243 Collection, Champagne

蟹粉小籠包 Crab roe xiaolong bao

碧綠桃膠素菜餃 Seasonal vegetable & peach gum dumpling

Cave de Tain, Crozes-Hermitage Blanc, Rhone Valley, France

胡麻子龍蝦 Black peppered lobster with golden garlic

雞油慢煮鱈魚 Slow-cooked cod fillet with chicken oil

Domaine de la Solitude, Châteauneuf-du-Pape Tradition, Rhone Valley, France

孜然牛柳 Beef tenderloin with cumin & chilli

鮮淮山百合銀杏炒蘭度 Sautéed seasonal vegetables with garlic

Prunotto Moscato d'Asti DOCG, Italy

龍井奶凍 Longjing panna cotta

焦糖海鹽朱古力糯米糍 Sea salt & caramel chocolate mochi

5 – glasses wine pairing | HK\$480 per person

6 - courses | HK\$1080 per person (Minimum of two)

Chef recommendation for Sharing

火焰胡椒片皮鴨 Flaming Peking duck + HK\$448 for half duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

大紅燈籠高高掛 Red Lantern +HK\$398

Crispy soft-shell crab with Sichuan dried chilli

**All prices subject to 10% service charge*

**All menus are subject to price and seasonal change*

**Please let your server know if you have any dietary restrictions and/or food allergies*