

# Skyline tasting menu



## Welcome drink

Champagne -- 'Yellow Label', Veuve Clicquot Ponsardin

or

Sparkling Tea -- Saicho Jasmine tea

聖旨到 **Razor clams steeped in Chinese rose wine sauce**

Chill Razor clams | Chinese rose wine sauce | chopped garlic

白沙春露 **Green asparagus dressed with white sesame**

Green asparagus | oyster sauce | white sesame

魚籽煎鵝肝燻蛋 **Foie gras & caviar with Shanghainese coddled egg**

Seared foie gras | caviar | Shanghainese coddled egg

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點心拼盤 **Crispy Dim Sum Platter**

黑椒和牛酥 | 竹碳魚香咸水角

Wagyu beef puff with black pepper | Charcoal yu xiang crispy pork dumpling

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宮保爆炒龍蝦 **Kung Po chilli lobster**

Lobster | cashew nuts | sweet Shaoxing wine sauce | chilli

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桂花雞油星斑 **Garoupa fillet with chicken oil and osmanthus wine sauce**

Seared garoupa | chicken oil | osmanthus wine sauce

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麻辣日本 A5 和牛 **Ma La spicy Wagyu beef tenderloin**

A5 Japanese Wagyu beef tenderloin | dried chilli | ma la sauce | Sichuan pepper | Chinese celery

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海鮮花膠燴飯 **Seafood fried rice with fish maw & abalone sauce**

prawn | scallop | fish maw | abalone sauce | fried rice

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包子和豆漿 **Bao & soy milk**

Lava salt caramel | white sesame ganache | sesame tuile | tofu ice cream

7 - courses | HK\$1688 per person (Minimum of two)

\*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