



## 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*

椒香口水雞 *Chicken marinated in Sichuan chilli*

松露鮮鮑片 *Abalone slices with black truffle*

菠菜百頁卷 *Bean curd roll wrap with Chinese spinach*

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*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*

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

胡麻子龍蝦 *Black peppered lobster with golden garlic*

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

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

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

香葱牛柳粒蛋炒飯 *Beef tenderloin fried rice with egg & spring onion*

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*Domaine Cauhape Ballet d'Octobre Jurancon, France Petit Manseng*

龍井奶凍 *Longjing panna cotta*

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

6 courses | HK\$1,080 per person (Minimum of two)

*Additional 5-glass wine pairing for HK\$460 per person*

### *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*

大閘蟹(5-6兩) *Hairy crab (180g - 220g)* +HK\$398 each

*Served with brown sugar ginger tea*

*\*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*

## *Seasonal crab menu*

剝椒長腳蟹 <i>Hunan-style golden king crab leg with chopped chilli</i>	<i>HK\$328</i>	<i>3 pieces</i>
蟹粉小籠包 <i>Crab roe xiaolong bao</i>	<i>HK\$198</i>	<i>3 pieces</i>
海鮮蟹粉盒 <i>Crispy crab roe &amp; seafood spring roll with caviar</i>	<i>HK\$198</i>	<i>3 pieces</i>
蟹粉焗釀蟹蓋 <i>Cantonese baked crab meat, crab roe &amp; cheese</i>	<i>HK\$268</i>	<i>per piece</i>
蟹皇羹 <i>Hairy crab meat and crab roe soup</i>	<i>HK\$268</i>	<i>per person</i>
蟹皇帶子鍋巴 <i>Pan-fried scallops with crab roe sauce served with rice crackers</i>	<i>HK\$328</i>	<i>3 pieces</i>
大閘蟹(5-6兩) <i>Hairy crab (180g - 220g)</i> <i>Served with brown sugar ginger tea</i> <i>(preparation time approx. 30minutes)</i>	<i>HK\$498</i>	<i>per piece</i>
櫻花蝦蟹肉蟹皇炒飯 <i>Crab meat fried rice with sakura shrimp &amp; crab roe</i>	<i>HK\$298</i>	<i>per portion</i>

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