



Fireworks Tasting Menu

Available on 1st Oct 2023

Tenroyu Sma Sma Sparkling Sake, Hidahomare rice, Gifu prefecture

葱香手撕雞 *Chicken marinated in spring onion oil*

籐椒鮮鮑片 *Sliced abalone with Sichuan peppercorn*

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

Louis Roderer 243 Collection, Champagne

川式香辣爆炒龍蝦 *Sichuan-style lobster wok-tossed with chilli, black beans & dried garlic*

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

雞油慢煮東星柳 *Slow cooked garoupa fillet with premium chicken oil*

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

法葱燒澳洲 M9 和牛肉眼 *Australia M9 Wagyu rib eye with chives and wafu sauce*

鮮淮山百合銀杏炒蘭度 *Pan-fried sautéed seasonal vegetables with garlic*

Louis Latour, Pinot Noir, 'Les Pierres Dorées', Burgundy, France

香煎帶子香葱油拌麵 *Seared scallops with dry noodle in spring onion oil*

Heiwa Shuzo "Tsuru-ume" Umeshu, Wakayama prefecture

石榴雪葩 *Guava sorbet*

麻辣朱古力慕絲 *Ma la chocolate mousse*

6 courses | HK\$1888 per person

Wine pairing

6 glasses | HK\$888 per person

Minimum of two

Chef recommendation for Sharing

胡同片皮鴨 *Aromatic Peking duck* +HK\$398

Served with cucumber, scallion, duck sauce & Chinese pancake (serves 3-4 guests)

大紅燈籠高高掛 *Red Lantern* +HK\$228

Crispy soft-shell crab with Sichuan dried chilli (serves 4 pieces)

**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*