

Skyline dinner 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

魚子煎鵝肝燻蛋 *Foie gras & caviar with Shanghainese coddled egg*
seared foie gras | caviar | Shanghainese coddled egg

點心拼盤 *Crispy Dim Sum Platter*

黑椒和牛酥 | 竹炭魚香咸水角
wagyu beef puff with black pepper | charcoal yu xiang crispy pork dumpling

宮保爆炒龍蝦 *Kung Po chilli lobster*

lobster | cashew nuts | sweet Shaoxing wine sauce | chilli

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

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

海鮮花膠燴飯 *Seafood braised rice with fish maw & abalone sauce*
prawn | scallop | fish maw | abalone sauce | braised rice

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*