

## *Wine Pairing*

*Champagne, Veuve Clicquot 'Yellow Label'*

*Reims, France*

☆

*Hua Tiao Chiew 花彫酒*

☆

*Sauvignon Blanc, Te Tera*

*Martinborough, New Zealand*

☆

*Wild Pony, Kanaan Winery,*

*Ningxia, China*

☆

*Ruby Fine Port, Dow's*

*Douro Valley, Portugal*

*5 - glasses | HK\$688 per person*

*Chef recommendation for sharing*

*火焰胡椒片皮鴨 Flaming Peking duck + HK\$488 for half duck  
served with cucumber, spring onion, Chinese pancakes & duck sauce*

*大紅燈籠高高掛 Red Lantern + HK\$388 per portion  
Crispy soft-shell crab with Sichuan dried chilli*

*\*All prices subject to 10% service charge*

松露鮮鮑片 *Sliced abalone with black truffle*  
魚子春露 *Green asparagus dressed with caviar*  
雞樅菌香煎北海道帶子 *Seared scallop with termite mushroom paste*

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點心拼盤

*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*

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霸王老虎蝦 *Tiger prawns with spicy salted egg yolk and sweet potato*

*or*

15頭南非吉品乾鮑 + HK\$328 per person  
*Braised 15-head South African abalone with shiitake mushroom*

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川式牛小排 *Beef short ribs served in Sichuan chilli pickled pepper*

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西班牙紅蝦龍蝦湯泡脆米 *Carabinero with seafood & lobster broth rice*

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菊蜜雪梨蛋糕拼柚子雪葩 *Chinese Opera cake*  
*chrysanthemum tea mousse / Chinese pear Jelly with bird nest / honey yuzu sorbet*

6 - courses | HK\$980 per person (for complete table only)

*\*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*