

1st October Fireworks Menu



白沙春露 *Green asparagus dressed with white sesame*

燈映牛肉 *Osmanthus glazed beef flakes with chilli sauce*

胡麻雞絲拌長腳蟹 *Shredded chicken with crab meat marinated in sesame sauce & caviar*

鮑汁香煎北海道帶子

Pan-fried Hokkaido scallops with abalone sauce & wild mushroom

醬烤星斑

Baked Garoupa fillet with pickled pepper sauce

黑白胡椒波士頓龍蝦

Boston Lobster with pepper and dried garlic

黑蒜 A5 和牛粒

A5 Japanese Wagyu beef tenderloin with black garlic sauce

蟹皇豆苗

Pea sprouts with crab roe sauce

黑松露羊肚菌海鮮燴飯

Stew black truffle & morel mushroom with seafood fried rice

牡丹花海

Taro mousse & purple sago with coconut raindrop mochi & milk caviar

8 courses | HK\$ 1,688 per person

火焰胡椒片皮鴨 *Flaming Peking duck*

+HK\$ 488 for half duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

**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*