

Tasting Menu

叁

前
菜

STARTERS

江南三小碟

Signature Cold Platter

湯

SOUP

松茸花膠燉雞湯

Double Boiled Chicken Soup | Matsutake | Fish Maw

MAIN DISH

蠔皇五頭南非鮑魚

Braised Five-Head African Abalone | Oyster Sauce

加配鵝掌 (每件\$68)

With Goose Web (Add \$68 1PCS)

主
菜

松子桂花魚

Deep-fried Sweet & Sour Mandarin Fish | Pine Nut

或 / Or

雞油酒糟蒸鱈魚 (另加\$128升級)

Steamed Cod Fish | Fragrant Chicken Oil | Sweet Fermented Rice (Add \$128 Upgrade)

山椒野菌安格斯牛柳粒

Stir-fried Angus Beef Cube | Wild Mushroom | Sichuan Pepper

濃湯蜂巢豆腐浸時蔬

Simmered Seasonal Vegetable | Bean Curd | Superior Soup

黑椒鵝肝和牛鬆炒飯

Fried Rice | Foie Gras | Wagyu Beef | Black Pepper

甜
品

Dessert

焦糖脆奶凍

Chilled Caramel Custard

五十鈴抹茶糕

Isuzu Matcha Pudding

880 / 位 PERSON



所有項目以港元計算 另收茶芥加一服務費

ALL PRICES ARE IN HK\$ AND SUBJECT TO A TEA CHARGE AND A 10% SERVICE CHARGE