

維港夜華盛宴

VICTORIA HARBOUR ROMANTIC WINDOW-SIDE DINNER SET

前菜

APPETIZER
江南四小碟
Signature Cold Platter

點心

DIM SUM
星斑金魚餃
Steamed Grouper Goldfish Dumpling

湯羹

SOUP
蟹肉腿蓉燕窩羹
Bird's Nest Soup with Crabmeat and Yunnan Ham

主菜

MAIN DISH
雞油酒釀蒸鱈魚
Steamed Cod Fish | Fragrant Chicken Oil | Sweet Fermented Rice
脆皮炸關東遼參配青椒醬 (微辣)
Crispy Japanese Sea Cucumber | Shrimp Paste | Green Pepper Sauce (Mildly Spicy)
松茸浸菜苗
Green Vegetables with Matsutake in Superior Soup
黑椒鵝肝和牛鬆炒飯
Fried Rice with Foie Gras and Wagyu Beef in Black Pepper

甜品

DESSERT
奶黃西瓜酥
Baked Custard Pastry
宮廷桂花糕
Chilled Osmanthus Pudding
焦糖脆奶凍
Chilled Caramel Custard

1380 / 位 Person

Bacchus Selection | 酒神臻選

(All Still Wine Served in 90ml Per Glass | 所有侍酒師臻選餐酒 每杯90毫升)

① Duet 二重奏 | +HK\$268

🍷 Champagne + 🍷 1 Glass (White/Red/Sweet)
一杯香檳 + 自選一款餐酒 (白/紅/甜)

② Trio 三重奏 | +HK\$348

🍷 Champagne + 🍷 2 Glasses (White/Red/Sweet)
一杯香檳 + 自選兩款餐酒 (可混搭風味)

③ Symphony 交響樂 | +HK\$428

🍷 Champagne + 🍷 3 Glasses (White/Red/Sweet)
一杯香檳 + 自選三款餐酒 (完整品鑑體驗)



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