



陳偉庭師傅發辦

Chef Chan Wai-Teng Omakase Menu

食家精選

桂花蜜燒鴨腳包 · 麻香拌海花螺 · 水晶話梅溫室迷你蕃茄

Roasted Duck Web, Bean Curd Sheet Roll
Chilled Babylonia Lutosa, Sesame Oil
Marinated Mini Organic Baby Tomato

金瑤黃湯花膠羹

Braised Fish Maw Thick Soup, Conpoy

金芙蓉西班牙火腿蒸星斑球

Steamed Spotted Garoupa Fillet,
Lobster Bisques, Egg Pudding

法國藍腳菇炒南非鮮鮑魚

Sautéed South Africa Abalone, Blue Foot Mushroom

金銀蛋濃湯浸萵苣

Stewed Shredded Stem Lettuce, Thousand Years Egg

頭水紫菜拌富貴蝦水餃

Mantis Shrimp Dumplings, Chaozhou Seaweeds

萬壽果雪燕燉牛乳

Double-boiled Milk Pudding, Papaya, Peach Jelly

\$6888 / 6位用

\$6888 for 6 persons

\$1088 / 另加每位

Additional \$1088 per person

另加一服務費 *Subject to 10% service charge*

需兩天前預訂 *Two days notice is required*



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Chef Chan Wai-Teng Omakase Menu

飲和食德

鱈龍魚子炭燒乳豬件 · 女兒紅熟醉富貴蝦

金盞煙燻流心鵝鶉蛋 · 紫背天葵鮮茴香

Charcoal-grilled Suckling Pig, Caviar

Drunken Mantis Shrimp

Smoked Quail Egg

Fennel, Mountain Begonia

魚湯銀絲過橋象拔蚌

Guo Gao Fresh Geoduck, Vermicelli, Fish Broth

豉汁百花唐辛子炒澳洲龍蝦球

Wok-fried Fresh Australian Lobster,

Japanese Green Pepper, Black Bean Sauce

大公館香茅脆皮BB乳鴿

Roasted BB Pigeon, Lemon Grass

羊肚菌王素冬坡

Braised Vegetables, Morel Mushroom

花膠黑松露雞粒炆香苗

Braised Fish Maw, Diced Chicken,

Black Truffle, Jasmine Rice

鮮果碟豆花冰粉

Chilled Butterfly Pea Jelly, Fresh Fruits

\$7888 / 6位用

\$7888 for 6 persons

\$1388 / 另加每位

Additional \$1388 per person

另加一服務費 *Subject to 10% service charge*

需兩天前預訂 *Two days notice is required*