



# 歐師傅品嚐宴

## Chef Albert's Tasting Menu

風味烤羊肉卷、紅梅荔枝凍蝦杯  
Roasted Lamb Rolls with Malaysian Chili Sauce,  
Marinated Shrimp Salad with Tomato and Lychee

鮑魚海星燉楊桃湯  
Double-boiled Abalone Soup with Starfish and Starfruit

些厘酒芙蓉蒸蟹拑  
Steamed Fresh Crab Claw with Sherry Wine and Egg White

果木煙燻豆酥海魚  
Pan-fried Fresh Garoupa served with "Long Jing" Scented Soybean Crust

紅酒汁燴和牛尾  
Braised Wagyu Beef Tail with Red Wine Sauce

官燕釀竹笙柴把蔬  
Braised Imperial Bird's Nest Stuffed in Bamboo Pith with Seasonal Vegetable and Roasted Duck

潮州滷水鵝片菜飯  
Marinated Sliced Goose in Chiu Chow Style with Steamed Vegetable Rice

原盅木瓜燉桃膠  
Double-boiled Papaya with Peach Resin

每位 HK\$1,680 加一服務費 (六位起)  
HK\$1,680 plus 10% service charge (from 6 persons and up)