

DINNER MENU

6-Course 6 道菜 \$898

• WINE PAIRING •

3-Glass \$388 | 5-Glass \$588

AMUSE BOUCHE

餐前小食

SPANISH RED PRAWN TARTARE

XO Sauce Shrimp Oil, Ricotta cheese, Water Bamboo Shoot

西班牙紅蝦他他

XO醬蝦油、瑞可塔芝士、茭白筍

ABALONE COCONUT CHICKEN BISQUE

鮑魚椰子雞濃湯

LOCAL SEAFOOD SEA FISH TERRINE

本地海鮮海魚啫喱凍批

CATCH OF THE DAY

Homemade Spicy Sauce

是日海鮮

秘製麻辣醬汁

RASPBERRY GELATO

Tsing Tao Beer

覆盆子雪葩 配 青島啤酒泡沫

MAIN 主菜

(Choose One)

BAKED PIGEON IN PUFF PASTRY

酥皮焗乳鴿

BEEF TENDERLOIN

Deep-Fried Beef Cheek, Black Truffle Mashed Potato,

Port Wine Sauce

牛柳

炸牛面頰肉、黑松露薯蓉、紅酒汁

PING YUEN SAMM WONG CHICKEN

Morel & Black Termite Mushroom, Yi O Rice

平原三黃雞

羊肚菌、野菌、二澳米

(supplement + \$ 350 for 2 pax | 另加 + \$ 350 / 兩人用)

DESSERT 甜品

BLACK GLUTINOUS RICE

Coconut Milk, Mango Ice cream

椰汁紫米露

芒果雪糕



IMPERIAL COSTUMES RENTAL

宮廷服裝體驗

\$200 / 3 hours per person

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements