



The Balvenie & Tea Paring Tasting Dinner Menu

香酥釀蟹蓋

Deep-fried Crab Meat and Onions in a Crab Shell

The Balvenie Double Wood Aged 12 Years & Dragonball

薑蔥炒大花蝦伴星斑球

Sautéed Garoupa Fillet and King Prawn with Ginger and Spring Onion

The Balvenie Caribbean Cask Aged 14 Years & Earl Grey Black Tea

黑白蒜煎安格斯牛肉

Pan-fried Diced Angus Beef Tenderloin with Black and Fresh Garlics

脆皮茶皇雞

Tea Smoked Crispy Chicken

The Balvenie 21 Year Old PortWood Finish & Alpine Ruby Oolong Tea

三色津白

Simmered Tianjin Cabbage with Mushrooms and Carrots and Kale

飄香荷葉飯

Fried Rice with Roasted Duck and Chicken Wrapped in Lotus Leaf

楊枝甘露

Chilled Sago Cream with Mango and Pomelo

HKD\$1,288 plus 10% service charge per person