

海景軒品饌稚集套餐 HOLKING HEEN DEGUSTATION MENU

大宅門

桂花蜜脆鱔、黑魚子涼拌川味帶子 Hoi King Heen Appetisers Deep-fried Eel, Osmanthus Honey Sauce Chilled Scallops, Caviar, Sichuan Spicy Sauce Champagne, Moët & Chandon Impérial Brut, NV

紅菇螺頭燉雞湯 Double-boiled Chicken Soup, Sea Conch, Wild Red Mushroom

金沙玉露星斑球

Wok-fried Spotted Garoupa Fillet, Premium Soy Sauce Chardonnay, Tiansai Vineyards, Skyline of Gobi, Selection, 2021/2022, Xinjiang, China

> 碧玉金縷龍蝦球 Wok-fried Fresh Lobster, Ginger, Spring Onion

蠔皇南非吉品廿三頭鮑魚柚皮 Braised Whole South African Abalone, Pomelo Peel Malbec, Xige Estate, N28, 2022, Ningxia, China

濃雞湯燴花膠津菜膽 Stewed Tianjin Cabbage, Fish Maw, Chicken Broth

金鍋梅香飯

Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

桂花酒釀麻糬芝士布甸、酥皮雪燕杏仁蛋撻

Osmanthus Cheese Pudding, Mochi, Fermented Rice Baked Almond Tarts, Snow Swallow Dan Yamahai, Junmai Ginjo, Bizen Omachi, Yamanashi Prefecture, Japan

> 每位\$1,480 (兩位起) \$1,480 Per Person (minimum two persons) Additional \$350 per person for wine pairing

> > 任何折扣優惠不適用於此套餐 Not eligible for any discounts