

Chef Leung's Seasonal Menu 梁師傅特選套餐

酒糟冷鮑片拌燒汁茄子

Sliced chilled abalone in vinasse

Eggplant with gravy

松茸燉玉環瑤柱

Double-boiled marrow ring stuffed with conpoy
in matsutake mushrooms soup

三脆三蔥炒蝦球

Stir-fried prawn with crispy preserved vegetable, fried goji berry,
crispy rice, spring onion, red onion and shallot

鮮淮山杭州肉

Stewed pork brisket with fresh yam in Hangzhou style

雜菌扒菠菜豆腐

Homemade spinach and egg bean curd with mixed fungus

櫻花蝦帶子蛋白炒飯

Egg white fried rice with diced scallop and sakura shrimp
in beetroot juice

香芒楊枝甘露

Chilled sago cream with mango juice and pomelo

每位 HK\$1,200 per person

Set Dinner

A 乳豬燒味拼盤

Sliced barbecued suckling pig platter

羊肚菌竹筍燉菜膽湯

Double-boiled bamboo fungus soup with morel mushroom

梅辣北海道帶子蒸茄子

Steamed Hokkaido scallop with eggplant in chilli plum sauce

鵝肝醬煎牛仔骨

Pan-fried beef rib with goose liver paste

上湯中蝦燴伊麵

E-fu noodles with fresh prawn in bouillon

香芒凍布甸

Chilled mango pudding

每位 HK\$780 per person

B 夏宮美小碟

Summer Palace appetisers

松茸燉雞湯

Double-boiled chicken with Matsutake mushroom

松露醬鳳尾蝦多士

Deep-fried shrimp toast with truffle pesto

豉汁欖角豆腐蒸老虎斑球

Steamed tiger garoupa fillet with bean curd and preserved olive
in black bean sauce

碧綠鮮鮑片扣北菇

Braised sliced abalone with black mushroom and vegetable

北京片皮鴨

Roasted Peking duck

X.O.醬海鮮石鍋炒飯

Fried rice with seafood and X.O. sauce in a stone hot pot

鮮果拼盤

Fresh fruit platter

HK\$5,280 供四位用 for four persons

另奉餐酒、啤酒或礦泉水一杯

Includes a glass of house wine, beer or mineral water

如您對任何食物有過敏反應，請通知我們的服務員。

Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge

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