



梁輝雄師傅名廚古載紀念套餐
40th Anniversary in Kitchen of Chef Leung Fai Hung Set Menu



網油雙脆拼香煎鹹魚包

Crispy Rolls Filled with Pork Brain, Liver and Fungus

Pan-fried Pork Bun with Salted Fish

Fred Loimer Brut Rosé Niederösterreich NV, Austria

茉莉龍珠 Jasmine Pearls Tea

花開富貴湯

Double-boiled Sea Conch Soup with Tofu Chrysanthemum

銀雲星班藏珍玉

Steamed Spotted Garoupa with Salted Fish and Preserved Meat

Sauvignon Blanc Bellbird Spring Pruner's Reward Waipara Valley 2014, New Zealand

安溪鐵觀音 Anxi Tieguanyin Oolong Tea

江南百花雞

Simmered Chicken Fillets with Shrimp Paste

Grüner Veltliner Trocken Müller-Grossmann Kremstal 2015, Austria

田園芳香 Garden Bouquet Floral Tea

蟹肉雞頭米

Sautéed Crab Meat with Fox Nuts

Riesling «Tradition» (Dry) Philipp Kuhn Pfalz 2017, Germany

西湖龍井 Xihu Longjing Green Tea

豬油渣陳皮牛崧蒸飯

Steamed Rice with Minced Beef and Dried Citrus Peel

Chateau Vieux Clos Saint-Emilion Grand Cru 2006, France

珍藏遠年普洱 Vintage Puerh Tea

黃金脆鮮奶拼奶茶凍糕

Deep-fried Milk Rolls

Mandarin with Milk Tea Custard

Giovanna DRII Roncat Ramandolo DOCG 2012, Italy

鳳凰單叢 Fenghuang Dancong Oolong Tea

蛋白杏仁露

Homemade Almond Cream with Egg White

每位 \$1,088 (兩位起) · \$1,088 per person (Minimum order of 2 persons)

餐酒配對另加 \$500 · 中國茶配對另加 \$150

\$500 pairing with wine, \$150 pairing with premium Chinese Tea

All prices are subject to a 10% service charge 所有價目另收加一服務費

*Reservation must be made 24 hours in advance 敬請於24小時前預訂