



水晶盛宴 *Crystal Set Menu*

乳豬鵝肝脆窩巴
Suckling Pig Layered with Foie Gras and Crispy Rice Cracker

魚子醬水晶大蝦球
Sautéed Crystal King Prawn with Caviar

海南椰青燉翅
(加 \$800 可升級 鮑汁炆海虎翅)
Double-boiled Shark's Fin in Young Coconut
(\$800 per person upgrading to Braised Tiger Shark's Pectoral Fin in Abalone Sauce)

廿二頭南非吉品鮑扣花菇
Braised 22-Head African Dried Abalone and Black Mushroom

羊城辣醬湘椒炒日本和牛
Sautéed Kagoshima Wagyu with Hunan Pepper and Spicy Sauce

海皇西施星斑球
Sautéed Spotted Garoupa Filts with Egg and Assorted Seafood Broth

蟹皇醬蟹肉炒飯
Fried Rice with Crab Meat and Crab Roe Sauce

官燕椰青奶凍
Chilled Coconut Pudding with Bird's Nest

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 2,088**

每位 Per person **HKD\$ 1,988(CC Dollar)**

有關 CC Dollar 詳情請與服務員查詢 (Please advice our associates for CC Dollar enquiry)

優惠套餐不可與其他推廣優惠 / 折扣 / 餐饗券 / Mira Plus 會員卡一併使用

Special set cannot be used in conjunction with any other promotional offer/ discount/ dining voucher/ Mira Plus card. In case of any disputes, the decision of Cuisine Cuisine shall be final

加一服務費 | 為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。
All prices are subject to 10% service charge |
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

 廚師推薦 Chef's recommendation |  素菜 Vegetarian |  可持續發展食材 Sustainable ingredients



龍蝦粵饌套餐

Lobster and Cantonese Tasting Menu

紅酒凍鵝肝 拼 西班牙黑毛豬叉燒皇
Red Wine Marinated Foie Gras with Green Apple Slices
Roasted Honey-glazed Barbecued Ibérico Pork

芝香焗澳洲龍蝦
Baked Australian Lobster with Cheese Sauce

石斛柱甫燉鮑魚湯
(每位加 \$380 可升級 海南椰青燉翅)
Double-boiled Abalone Soup with Dendrobium and Conpoy
(*\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut*)

脆皮花膠伴藏紅花汁
(每位加 \$200 可升級 廿二頭南非吉品鮑)
Crispy Fish Maw with Saffron Sauce
(*\$200 per person upgrading to Braised 22-Head African Dried Abalone*)

烏魚子油泡東星斑溫泉蛋
Sautéed Spotted Garoupa Filts with Mullet Roe and Soft-boiled Egg

香菇肉醬炒飯
Fried Rice with Minced Pork and Spicy Mushroom Sauce

香芒草莓青蘋果凍・國金美點薈萃
Chilled Green Apple Jelly with Mango and Strawberry
Cuisine Cuisine Dessert Delights

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,488**

每位 Per person **HKD\$ 1,388(CC Dollar)**

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巧手燉湯嚐味套餐 *Exquisite Double-boiled Soup Tasting Menu*

陳醋海蜇頭 拼 西班牙黑毛豬叉燒皇
Marinated Jellyfish with Black Vinegar
Roasted Honey-glazed Barbecued Ibérico Pork

黑松露醬炒大蝦球
Sautéed Prawn Ball with Black Truffle Sauce

鮮蟹肉燉冬茸清湯
(每位加 \$380 可升級 海南椰青燉翅)
Double-boiled Winter Melon Soup with Fresh Crab Meat
(*\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut*)

酸辣金湯煨澳洲婆參
(每位加 \$200 可升級 廿二頭南非吉品鮑)
Braised Australian Sea Cucumber with Hot and Sour Pumpkin Sauce
(*\$200 per person upgrading to Braised 22-Head African Dried Abalone*)

一夜乾馬友伴陳皮豉油皇
Crispy Threadfin Fish with Dried Mandarin Peels and Supreme Soy Sauce

香菇肉醬炒飯
Fried Rice with Minced Pork and Spicy Mushroom Sauce

奉化香芋椰青奶凍・國金美點薈萃
Chilled Coconut Milk Pudding with Mashed Taro
Cuisine Cuisine Dessert Delights

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,188**

每位 Per person **HKD\$ 1,088(CC Dollar)**

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廚師推薦 Chef's recommendation |



素菜 Vegetarian |



可持續發展食材 Sustainable ingredients

官燕鷓鴣粥	\$688
Porridge with Imperial Bird's Nest and Minced Chicken	每位 per person
花膠杏汁菜膽燉白肺湯	\$298
Porridge with Imperial Bird's Nest and Minced Chicken	每位 per person
鮑汁扣廿二頭南非吉品鮑伴花菇	\$588
Braised 22-Head African Dried Abalone and Black Mushroom with Abalone Sauce	每位 per person
金牌四杯雞	\$308
Marinated Chicken with Homemade Soy Sauce	半隻 half
西班牙黑豚肉叉燒皇	\$298
Roasted Honey-glazed Barbecued Ibérico Pork	
15 年陳皮皇子乳鴿	\$138
Marinated Pigeon with 15-years Dried Mandarin Peels in Soy Sauce	每隻 each
鮮菠蘿糖醋脆豚肉	\$268
Deep-fried Pork in Sweet and Sour Sauce with Pineapple	
杜阮涼瓜炒鴛鴦牛	\$228
Sautéed Beef Chuck and Beef Brisket Deckle Slices with Bitter Melon and Black Bean	
薑蔥生蠔啫雞煲	\$368
Stewed Chicken and Oyster with Ginger and Scallion	
八仙過海 (上素釀冬林)	\$180
Braised Winter Melon with Bamboo and Assorted Fungus in Superior Soup	

每枱客人最多可選三款菜式，份量可按人數作調整
Maximum three dishes choose up per table, with portions adjustable based on the number of guests.

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松茸推介
MATSUTAKE MUSHROOM PROMOTION

鮮松茸炒象拔蚌	\$988
Sautéed Geoduck Slices with Matsutake Mushroom	
黃椒醬生焗松茸東星斑	\$788
Braised Spotted Garoupa and Matsutake Mushroom with Yellow Lantern Chilli Sauce	
雙鮮和牛卷	\$728
Japanese Wagyu Beef Roll with Shredded Matsutake Mushroom and Bamboo Shoot	
松茸冬林鮮蟹肉清湯	\$368
Double-boiled Winter Melon Soup with Matsutake Mushroom and Fresh Crab Meat	每位 per person
鮮松茸巴馬火腿蒸三黃雞	\$688
Steamed Chicken with Matsutake Mushroom and Minced Parma Ham	
松茸生燜珍珠米	\$488
Stewed Rice with Matsutake Mushroom and Preserved Duck Liver Sausage in Claypot	4-6 位用 4-6 person use

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