



## 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
羊城辣醬湘椒炒日本和牛	\$498
Sautéed Kagoshima Wagyu with Hunan Pepper and Spicy Sauce	
杜阮涼瓜炒鴛鴦牛	\$228
Sautéed Beef Chuck and Beef Brisket Deckle Slices with Bitter Melon and Black Bean	
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
意大利黑醋豬肋骨 (伴巴馬臣芝士)	\$228
Braised Ibérico Pork Rib with Balsamic Vinegar and Parmesan Cheese	
鮮菠蘿糖醋脆豚肉	\$268
Deep-fried Pork in Sweet and Sour Sauce with Pineapple	
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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