



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

雞汁炆花膠金山中勾翅
(加\$800可升級 鮑汁炆海虎翅)
Braised Supreme Shark's Fin Soup with Fish Maw in Chicken Broth
(*\$800 per person upgrading to Braised Tiger Shark's Pectoral Fin in Abalone Sauce*)

22 頭南非吉品鮑扣關東遼參
Braised 22-Head African Dried Abalone and Kanto Sea Cucumber

鮮花椒蔥爆日本和牛
Sautéed Kagoshima Wagyu with Fresh Peppercorn and Spring Onion

15 年陳皮皇子乳鴿
Marinated Pigeon with 15-year Dried Tangerine Peel in Soy Sauce

海皇西施泡飯
Crispy Rice with Scallops and Shrimp
in Assorted Seafood Soup

官燕杏仁茶
Sweetened Almond Cream with Imperial Bird's Nest

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 2,088**

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



國金龍蝦花膠遼參嚐味套餐

Lobster, Fish Maw, and Cantonese Tasting Menu

乳豬鵝肝脆窩巴

Suckling Pig Layered with Foie Gras and Crispy Rice Cracker

香辣開邊澳洲龍蝦

Sautéed Lobster with Chilli and Spicy Sauce

鮮荔枝菌燉螺頭花膠湯

(每位加 \$380 可升級 海南椰青燉翅)

Double-boiled Fish Maw and Sea Whelk Soup with Lingnan Termite Mushroom
(*\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut*)

鮑汁百花煎釀遼參

(每位加 \$380 可升級 廿二頭南非吉品鮑)

Braised Japanese Cucumber Stuffed with Minced Shrimp Paste in Abalone Sauce
(*\$380 per person upgrading to Braised 22-Head African Dried Abalone*)

潮式銀蘿煮龍躉斑翅

Braised Giant Grouper's Fin with White Radish in Fish Broth

海皇西施泡飯

Crispy Rice with Scallops and Shrimps in Assorted Seafood Soup

蘆薈香芒布甸・金箔芝麻卷

Chilled Mango Pudding with Aloe Vera and Pomelo
Sweetened Black Sesame Roll

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,588**

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素菜 Vegetarian |



可持續發展食材 Sustainable ingredients



松茸鮮饌嚐味套餐

Cuisine Cuisine Matsutake Mushroom Tasting Menu

滷水千層峰 拼 西班牙黑豚肉叉燒皇
Soy Sauce Marinated Pork Ear Terrine
Roasted Honey-glazed Barbecued Ibérico Pork

雞油菌焗水晶大蝦球
Braised Crystal King Prawn with Chanterelle in Butter and Cream Sauce

鮮荔枝菌燉螺頭花膠湯
(每位加 \$380 可升級 海南椰青燉翅)
Double-boiled Fish Maw and Sea Whelk Soup with Lingnan Termite Mushroom
(*\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut*)

鮮松茸菌黑椒香煎日本和牛
Pan-fried Kagoshima Wagyu and Matsutake Mushroom with Black Pepper

八仙過海(上素釀冬瓜)
Braised Winter Melon with Assorted Fungus in Superior Soup

牛肝菌火腿帶子炒絲苗
Fried Rice with Porcini Mushroom, Ham and Scallop

蘆薈香芒布甸・金箔芝麻卷
Chilled Mango Pudding with Aloe Vera and Pomelo
Sweetened Black Sesame Roll

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,388**

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