

Set Dinner

- A* 松露醬鳳尾蝦多士
Deep-fried shrimp toast with truffle pesto
姬松茸黃耳燉菜膽湯
Double-boiled blaze mushroom soup with yellow fungus and cabbage
六十年陳皮炒金銀鮑魚
Stir-fried sliced and shredded abalone with 60-year dried tangerine peel
正宗杭州肉
Stewed pork brisket with fresh yam in Hangzhou style
鮑汁鯿魚雞粒撈飯
Braised rice with chicken dices and octopus in abalone sauce
香芒楊枝甘露
Chilled sago cream with mango juice and pomelo
每位 HK\$780 per person

- B* 夏宮美小碟
Summer Palace appetisers
化皮乳豬件
Barbecued sliced suckling pig
蟲草花鮮螺頭菊花豆腐湯
Double-boiled chrysanthemum shaped bean curd with caterpillar fungus flower and sea whelk
清蒸海東星斑
Steamed fresh spotted groupa
上湯菠菜茸竹筍球
Steamed bamboo fungus stuffed with diced fungus in mashed spinach sauce
金盞蒜片和牛粒
Pan-fried diced Japanese Wagyu beef with sliced garlic
籠仔蒜茸蒸蝦飯
Steamed ginger and egg fried rice with garlic prawns in a basket
鮮果拼盤
Fresh fruit platter
HK\$5,280 供四位用 for four persons
以上套餐另奉餐酒、啤酒或礦泉水一杯
The above set menus include a glass of house wine, beer or mineral water

Chef Leung's Signature Dishes 梁師傅特選套餐

- 前菜拼盤
Appetiser platter
· 鹵水鴨舌、無花果醋煎鱸魚、化皮乳豬蝦多士
· Marinated duck's tongue, Pan-fried sea bass in fig vinegar, Layered suckling pig with shrimp on toast
White Wine: Sauvignon Blanc, Forrest Estate, Marlborough, New Zealand 2018
碧綠冬茸龍蝦羹
Braised Boston lobster with mashed winter melon
脆杞子雙蔥炒鮑魚
Stir-fried shredded abalone with crispy goji berries, spring onion and shallots
Red Wine: Pinot Noir, Single vineyard, Singlefile West Australia 2018
雞油菌香炒鵝肝
Stir-fried goose liver with chanterelles
花彫酒浸貴妃鴿
Marinated baby pigeon fillet in Hua Diao
濃雞湯海鮮煎新竹米粉
Pan fried Hsinchu vermicelli with seafood in thick chicken soup
夏宮精選甜品
Summer Palace dessert sampler
十五年陳普洱茶
15-year Pu Er Ripe
每位 HK\$1,380 per person

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

套餐精選