

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 garoupa
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
· 椒鹽鮮鮑魚、鮮紫淮山白玉菇、麻醬紫蘇百花茄子卷
· Deep-fried fresh abalone with salt and spice,
Braised fresh purple yam and white mushroom,
Deep-fried stuffed eggplant rolls with shrimp mousses and perilla in sesame dressing
White Wine: Sauvignon Blanc, Forrest Estate, Marlborough, New Zealand 2018
鮮人參岩米燉鷓鴣
Double-boiled stuffed fresh ginseng with rock rice and partridge
蝦子蔥燒百花遼參
Braised stuffed sea cucumber with shrimp mousses in shrimp roe sauce
Red Wine: Pinot Noir, Single vineyard, Singlefile, West Australia 2018
蟹粉燴蟲草花菠菜豆腐
Braised home-made spinach egg bean curd and cordyceps flower with hairy crab roe
蒜香梅辣醬燒骨
Deep-fried spare ribs with garlic in chilli plum sauce
嫩雞湯稻庭烏冬
Inaniwa udon with diced chicken in supreme soup
夏宮精選甜品
Summer Palace dessert sampler
十五年陳普洱茶
15 years 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