

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
鮑汁鱈魚雞粒撈飯
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
Appetisers platter
· 麻香羊肚菌燴蟲草花、酒糟冷鮑魚、化皮乳豬件、脆皮燒腩仔
· Morel mushroom with caterpillar fungus in numb sauce, Chilled abalone marinated with Lees, Sliced barbecued sucking pig, Crispy pork brisket
杏汁桃膠燉豬腱
Double-boiled pork shank with natural resin in almond juice
梅辣醬紫淮山鮮蘆筍炒波士頓龍蝦球
Stir-fried fillet of fresh Boston lobster with purple wild yam and asparagus in plum and chilli sauce
龍蝦汁羊肚菌扒自家製菠菜豆腐
Braised home-made spinach egg bean curd with morel mushrooms in lobster bisque
廚師醬和牛面頰
Stewed Wagyu beef cheek with our Chef's special preserved bean paste
南瓜汁北海道帶子焗砵仔飯
Baked fried rice with Hokkaido scallops in pumpkin sauce
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