

「饗.樂」四人晚餐 "CHILL AND DINE" SET DINNER FOR FOUR

由下午五時至晚上八時三十分供應 Available from 5:00pm to 8:30pm

精美頭盤 GOURMET PLATTER

麻辣豬手

Chili and Spicy Pork Knuckle

芝麻醬青瓜雲耳伴萵筍 🥒 Black Fungus with Cucumber and Celtuce in Sesame Dressing

> 松露蝦多士 Prawn Toast with Truffle Paste

桂花紫淮山 Purple Yam with Sweet Osmanthus Sauce

湯 SOUP

黑蒜火腿燉澳洲鮑魚湯 Double-boiled Australian Abalone with Jinhua Ham and Black Garlic in Supreme Broth

主菜 MAIN COURSE

香菇醬炒鱸魚球 Wok-fried Seabass Fillet with Supreme Mushroom Paste

意大利黑醋汁脆皮日本桃豚腩 Crispy Japanese Kurobuta Pork Belly with Balsamic Vinaigrette

岩米野菌泡時蔬 🥒 Poached Seasonal Vegetables with Wild Mushroom and Rock Rice

> 瑤柱鮮蝦荷葉飯 Fried Rice with Shrimp and Conpoy in Lotus Leaf

甜品 DESSERT

椰糖香蕉布甸伴鮮果 Banana Pudding Topped with Coconut Palm Sugar and Seasonal Fresh Fruit

港幣 HK\$2,280

+ 港幣 HK\$570 額外每位 additional charge per person

設加一服務費及所有價錢均以港幣計算 All prices are subject to 10% service charge and are in Hong Kong Dollars





藍色海鮮 - 優質環境友善海鮮 Blue Seafood - Quality environmentally-friendly seafood 📝 辛辣 Spicy 素菜 Vegetarian