

# 魚子醬嚐鮮套餐

## Caviar Tasting Menu



請於一天前預訂

Please order at least 1 day in advance

原罐貝魯迦鱈魚子醬\*

Original can of Beluga Caviar\*

蜜糖菊花雪糕配香脆魚皮

Honey chrysanthemum ice-cream with crispy fish skin

酥炸生蠔配鮮薑蘋果泡

Deep fried oyster with ginger apple foam

鮮花蟹炒蛋白水牛奶

Stir fried fresh crab meat with buffalo milk and egg white

玻璃蝦球配龍蝦汁

Crystal king prawn with lobster sauce

梅菜蒸法國多寶魚配奶油南瓜蓉

Steamed French turbot with preserved vegetable, butternut squash purée

煙燻豉油雞腿配煙燻牛油汁

Smoked soy chicken leg with smoked butter sauce

百合意大利飯慕絲配脆米、炸乾瑤柱、乾瑤柱油

Lily flower root risotto mousse with crispy rice, crispy conpoy and conpoy oil

原隻椰皇奶凍啫喱配椰子奶泡及脆椰子片

Layers of coconut jelly and coconut panna cotta with coconut foam and crispy coconut flakes, served in coconut shell

精緻甜點

Petit fours

**\$10,280** 半席 6 位, for 6 persons (\*配 500 克魚子醬, paired with 500g caviar) 或 or,

**\$20,560** 一席 12 位, for 12 persons (\*配 1000 克魚子醬, paired with 1000g caviar)

另設加一服務費 All prices are subject to 10% service charge