

TASTING MENU

細 味 彤 福

柚香水晶柚皮、蜜汁鮮梅頭叉燒、果仁酥香牛肉粒
Marinated Pomelo Pith
Barbecued Pork, Honey Glazed
Deep-Fried Spicy Beef, Nut, Honey

彤福生拆鮮魚羹
Minced Fish Soup, Fungi, Dried Tangerine Peel, Ham, Olive Seed

金腿欖仁蟹肉鮮奶炒富貴蝦球
Wok-Fried Milk, Mantis Shrimp, Crabmeat, Jinhua Ham
Egg White, Olive Seed

原隻六頭南非鮮鮑魚扣鵝掌
Braised 6 Head South African Abalone, Goose Web
Supreme Oyster Sauce

二十四年東甲陳皮芋蓉香酥鴨
Deep-Fried Duck, Mashed Taro, 24-Year Dried Tangerine Peel

金魚腐煮筍衣
Poached Bamboo Shoot, Fish Curd

嫩雞濃湯煨稻庭烏冬
Shredded Chicken, Inaniwa Udon, Chicken Broth

十五年陳皮紅豆沙、懷舊白糖糕
Sweetened Red Bean Soup, Dried Tangerine Peel
White Sugar Puddings

1,680
每位 Per Person

Sommelier Pairing
2 Glasses \$380
Extra Glass \$160

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order
如有任何特別要求、食物過敏或食物不耐症，請通知餐廳款待員。

VEGETARIAN 素食 * PARTNERS IN PROVENANCE 本地源產 HEALTHY CHOICE 健康選擇 SUSTAINABLE 可持續性

Prices are quoted in HKD and subject to 10% service charge 所有價格均以港幣計算，另設加一服務費

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涼拌蔥油羊肚耳、紅油鹵鮮鮑魚、脆皮燒腩仔
Marinated Amber Jelly Fungi, Spring Onion, Sesame Oil
Marinated Abalone, Chilli Oil
Roasted Crispy Pork Belly

珍珠貝天白菇燉花膠
Double-Boiled Fish Maw Soup, Dried Mussel, Mushroom

蒜蓉陳村粉蒸星斑球
Steamed Spotted Garoupa Fillet, Rice Noodle, Garlic

黑椒蔥爆澳洲和牛粒
Wok-Fried Australian Wagyu Beef Cube, Spring Onion, Black Pepper

蠔皇遼參伴柚皮
Braised Sea Cucumber, Pomelo Pith, Supreme Oyster Sauce

十五年茶坑陳皮鹹檸檬筍衣煮蠔子
Stewed Razor Clam, Bamboo Shoot, Salted Lemon
15-Year Dried Tangerine Peel

西甲十年陳皮飄香荷葉飯
Steamed Rice, Chicken, Conpoy, Crabmeat, Duck, Mushroom
Bamboo Shoot, 10-Year Dried Tangerine Peel

楊枝甘露、脆皮炸鮮奶
Chilled Sago Cream, Mango, Pomelo
Deep Fried Milk Custard

2,480
每位 Per Person

Sommelier Pairing
2 Glasses \$380
Extra Glass \$160

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珍
味
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福

糖漬百香果、吊燒鵝肝金錢雞、魚子醬大紅乳豬件

Passion Fruit Compote
Roasted Goose Liver, Pork Belly, Mushroom
Roasted Crispy Suckling Pig, Caviar

椰皇鮮角螺花膠燉鷓鴣
Double-Boiled Fish Maw Soup, Sea Whelk
Partridge, Young Coconut

金湯蟹鉗酥豆腐
Steamed Fresh Crab Claw, Chicken Broth, Tofu

瑤柱桂花炒龍蝦
Wok-Fried Lobster, Egg, Conpoy

蠔皇天白菇二十八頭吉品鮑魚
Braised 28-Head Yoshihama Abalone, Mushroom
Supreme Oyster Sauce

藜麥燜釀摩利菌煮津菜膽
Braised Brassica, Morel Mushroom, Shrimp, Pork, Quinoa

薑蔥刺參撈牛肝菌麵
Braised Porcini Noodle, Sea Cucumber, Spring Onion, Ginger

燕窩蛋白燉鮮奶、香滑芝麻卷
Double-Boiled Bird's Nest, Milk Custard, Egg White
Black Sesame Roll

3,880
每位 Per Person

Sommelier Pairing
2 Glasses \$380
Extra Glass \$160

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