

# DIM SUM SET

## 點心套餐

松茸遠參燒賣、富貴瀨尿蝦餃、油雞樅菌上素餃  
Steamed Pork Dumpling, Sea Cucumber, Matsutake Mushroom  
Steamed Mantis Shrimp Dumpling  
Steamed Vegetable Dumpling, Termite Mushroom

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

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

瑤柱蝦乾煮茭白  
Stewed Water Bamboo Shoot, Conpoy, Dried Shrimp  
Chinese Celery, Fungi

五彩炒魚麵  
Stir-Fried Fish Noodle, Dried Sole Fish, Bean Sprout, Mushroom

香芋凍布甸  
Chilled Taro Pudding

\$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 米 PARTNERS IN PROVENANCE 本地源產 心 HEALTHY CHOICE 健康選擇 葉 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

# TASTING MENU

## 臻 味 彤 福

糖漬百香果、化皮脆乳豬、紅油鹵鮮鮑魚  
Passion Fruit Compote  
Roasted Crispy Suckling Pig  
Marinated Abalone, Chilli Oil

無花果珍珠肉燉鷓鴣  
Double-Boiled Partridge Soup, Dried Mussel, Fig

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

摩利菌罐燒和牛臉肉  
Braised Wagyu Beef Cheek, Morel Mushroom

薑蔥花膠條撈牛肝菌麵  
Braised Porcini Noodle, Fish Maw, Spring Onion, Ginger

十五年陳皮紅豆沙  
Sweetened Red Bean Cream, 15-Year Dried Tangerine Peel

\$1,180  
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

# 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 米 PARTNERS IN PROVENANCE 本地源產 心 HEALTHY CHOICE 健康選擇 葉 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