

# 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 puree

### 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