



## Taste of Shunde Set Menu

### 順德·珍饈套餐

均安蒸豬

Junan-steamed pig

**\*\* Casata Monfort Blanc de Sers Brut Nature Metodo Classico 2018 \*\***

蝦多士

Shrimp toast

順德魚雲羹

Shunde style fish head soup

大良炒鮮奶

Da-liang style stir-fried fresh milk and egg white

辣椒餅炒蜆

Stir-fried clam with chili paste

燒鴨馬蹄冬菇生菜包

Roasted duck with water chestnuts and Chinese mushroom lettuce wrap

**\*\* Chateau Lumière Koshu Hikari Surlie 2020 \*\***

順德家鄉煎釀鯪魚

Shunde style pan-fried stuffed dace fish

菜遠炒鯪魚球

Stir-fried dace fish ball with vegetables

大頭菜鐵盤蒸雞

Steamed chicken with salted turnip

**\*\* Huangjiu with dried salted plum \*\***

古法彭公鵝

Penggong goose (Braised goose with ginger in black vinegar)

欖角蒸排骨陳村粉

Steamed pork ribs with Chan Chun rice noodle and Chinese black olive

倫敦糕

White sugar sponge cake

順德雙皮奶

Shunde double-layer milk custard

**\$5,928 (半席 6 位) / \$11,856 (一席 12 位)**  
**(+\$298 per person with wine pairing)**

請於兩天前預訂 Please order at least 2 days in advance  
另設加一服務費 All prices are subject to 10% service charge