秋韻蟹饌 · 醇饗冬趣

A SYMPHONY OF CRAB & DONGQU INDULGENCE

徐偉輝師傅呈獻【盈秋粵藝巧宴】

AN AUTUMN CANTONESE REFINEMENT BY CHEF PAUL

金脂 鮮拆蟹粉春卷

CRISPY FRIED SPRING ROLL · CRAB CORAL · GINGER

冬趣 初過濾 紹興黃酒 2009 【冰萃】

COLD DONGQU PRIMARY LEGACY SHAOXING WINE 2009

菊下 翡翠白玉蒸蟹拑

STEAMED CRAB CLAW · TURNIP · GREEN SPROUT

潮生 珊瑚蟹肉脆遼參

CRISPY FRIED STUFF SEA CUCUMBER · CRAB MEAT · CRAB CORAL

冬趣 紹興黃酒 2007

DONGQU RESERVE SHAOXING WINE 2007

桂弄 蟹白桂花炒豆胚

STIR-FRIED PEA SHOOT · CRAB MEAT · EGG

瑞禾 金鈎紅蟳煎腸粉

WOK-FRIED MUD CRAB · DRY SHRIMP · CHEUNG FAN

冬趣 短水原酒珍藏 紹興黃酒 2007 【熱奉】

HOT DONGQU DUANSHUI ORIGINAL WINE RESERVE SHAOXING WINE 2007

月露 甘薯薑茶湯圓 | 黃金蓮蓉沙翁

DESSERT GINGER TEA · SWEET POTATO · GLUTINOUS RICE BALL

SUGAR EGG PUFF · LOTUS SEED PASTE

佳釀配對 SHAOXING WINE PAIRING – 每位 HK$488 PER PERSON

品味菜單 TASTING MENU – 每位 HK$1,388 PER PERSON

茶芥及水 TEA, WATER & CONDIMENT CHARGE – 每位 HK$25 PER PERSON

如閣下對任何食物產生敏感，請告知本餐廳職員。

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM OUR STAFF.