



华厅晚餐套餐 HUA TING RESTAURANT TASTING DINNER MENU

夏日鲜果百花炸蟹钳 Deep-fried Crab Claw, Prawn Paste, Fresh Fruits

石锅野生竹笙烩官燕 Braised Bird's Nest, Wild Bamboo Pith, Hot Stone Bowl

> 避风塘秘制肉骨 Wok-fried Pork Ribs, Crispy Garlic, Chili

油盐水浸鲈鱼扒 Simmered Sea Perch Fillet, Shredded Mushroom, Crystal Vermicelli

珍菌X.O酱肥牛焖面 Stewed Noodles, Prime Beef Fillet, Mushroom, X.O Sauce

枣皇雪莲子炖天津梨 Double-boiled "Tianjin" Pear, Red Date, Lotus Seeds

> 美点双辉 Chinese Petit Four

\$118<sup>++</sup> per person (Minimum 2 persons)







华厅晚餐套餐 HUA TING RESTAURANT TASTING DINNER MENU

#### 珍菌黑松露炸酿蟹盖

Deep-fried Golden Crab Shell, Fresh Crab Meat, Mushroom, Black Truffles Sauce

### 浓鸡汤花胶鲍丝烩鸡丝羹

Braised Shredded Fish Maw, Shredded Abalone, Chicken, Supreme Chicken Stock

玉碟碧绿葱油蒸笋壳扒 Steamed Soon Hock Fillet, Egg White, Ginger Puree

二十四小时低温煮澳洲和牛面肉 Simmered Sea Perch Fillet, Shredded Mushroom, Crystal Vermicelli

过桥龙虾鸳鸯泡饭 Stewed Noodles, Prime Beef Fillet, Mushroom, X.O Sauce

桃胶杨枝甘露 Double-boiled "Tianjin" Pear, Red Date, Lotus Seeds

> \$138<sup>++</sup> per person (Minimum 2 persons)







<mark>华厅晚餐套餐</mark> HUA TING RESTAURANT TASTING DINNER MENU

# 素方煎鹅肝,奇脆香辣杏片龙须拼松露油鸳鸯耳

Pan-fried Foie Gras, Crispy Bean Curd Skin Crispy Squid Tentacle, Chilli Padi, Almond Flake Flavoured Fungus, Truffle Oil

#### 柱甫虫草花鸡炖花胶汤

Double-boiled Fish Maw Soup, Conpoy, Cordycep Flower, Chicken

蒜香煎黑豚扒 Pan-fried Kurobuta Pork, Minced Garlic

## 碧绿蚝皇原只南非十头鲍扣海参

Braised 10-head South African Whole Abalone, Sea Cucumber, Seasonal Green, Superior Oyster Sauce

### 黄汤煎北海道带子焖稻庭面

Stewed Japanese Thin Udon, Pan-fried Hokkaido Scallop

桃胶椰香冻 Chilled Coconut, Snow Lotus, Peach Resin

> 美点双辉 Chinese Petit Four

\$168<sup>++</sup> per person (Minimum 2 persons)

Prices are subject to 10% service charge and government taxes