## 品嚐晚宴

## Tasting Menu

每位 1,588

Per person

都爹利前菜拼盤

Duddell's appetiser selection

蜜餞豚肉叉燒 Barbecued pork, honey-glazed

黑魚子帶子戈渣 Deep-fried egg custard with scallop and caviar

陳醋青瓜海蜇頭 Marinated jellyfish, cucumber, vinegar

准山杞子紅螺頭燉雞

Double-boiled chicken soup with red conch, wolfberry and yam

芝士牛油焗波士頓龍蝦

Baked Boston Lobster with cheese and butter

蠔皇扣四頭南非鮑魚 伴 日本腐件

Braised South African abalone 4 heads with oyster sauce; fried Japanese tofu

升級特級澳洲三頭鮑魚

每位加 add 300 per person

Braised South African abalone 3 heads

脆皮本地牛坑腩 伴 露筍

Crispy local beef brisket; asparagus

田園鮮茄海鮮炒絲苗

Braised fried rice with seafood and fresh tomato

薑汁香滑奶凍

Milk pudding, sweet ginger syrup

美點薈萃

Petit four

餐酒共嚐 With wine pairing:

經典美酒配對 (四款)

Classic wine pairing (4 glasses)

招牌美酒配對 (六款)

Signature wine pairing (6 glasses)

每位加 add 688 per person

每位加 add 1,188 per person