



品味菜單
TASTING MENU

銀魚雞蛋撻

Whitebait Tartlet with Scrambled Egg & Yellow Chive

南乳鵪鶉腿

Crispy Quail Leg with Fermented Bean Curd

涼拌蘭花蚌

Surf Clam with Jellyfish & Walnut Milk

家鄉煎薄鐸

French Blini with Shrimp Roe & Mantis Shrimp

蝦醬爆鮮魷

Squid with Tong Choy & Shrimp Paste

脆皮赤甘鯛 (另加 \$338)

Amadai with Bouillabaisse (add \$338)

梅菜煎龍蝦 (另加 \$148)

Lobster with Fermented Vegetables (add \$148)

蜜椒煎黑豚

Black Pepper Glazed Iberico Pork Pluma

老菜脯煨「飯」

Fried Orzo with Aged Radishes

陳皮棗皇糕

Red Date Cake with 25-years Aged Chenpi

客家甜播茶

Hakka Green Tea with Rice Sorbet & Peanut Ganache

品味菜單 Tasting Menu \$888

賞味體驗 Degustation Menu \$1,288

每位 per person

餐酒搭配(5 杯)\$688 Wine pairing (5 glasses)

BELU filtered hot, still, or sparkling water is served at \$38 per person.

Please inform us of any food allergy prior to ordering.

Price is subject to 10% service charge.