

# 金殿玲瓏宴

## Man Ho Exquisite Tasting Menu

萬豪金殿獻萃  
萬豪貴妃叉燒、鹵水墨魚仔

Chef's Specialties

Signature barbecued pork loin with honey sauce

Marinated cuttlefish stuffed with preserved vegetables

**Taittinger, Prélude, Grand Crus N.V. Champagne, France**

金殿花膠鮮魚湯

Fresh fish soup with fish maw, shrimp cake and bamboo pith

龍蝦粒蟹肉焗釀蟹蓋

Baked crab shell stuffed with crab and lobster meat

**Domaine Michel Niellon, Chassagne-Montrachet, Burgundy, France**

雪裡紅帶子膠釀關東遼參

Braised Kanto sea cucumber stuffed with scallop mousse and preserved vegetables

羊肚菌鮮竹燜豆腐

Stewed bean curd with morel mushroom and bean curd sheet

或 or

南非吉品乾鮑三疊 + HK\$150

Braised South African dried abalone with black mushroom and fresh yam cake

**仙島酒莊逸湖小味兒多珍藏, 煙台, 山東, 中國**

**Mystic Island Winery, YIHU Petit Verdot Reserve Dry Red, Shandong, China**

香蕉露、陳皮豆沙角

Chilled banana cream

Deep-fried mandarin peel and red bean pastry

每位 HK\$1,180 per person

兩位起 (A minimum of 2 persons)

品酒嗜味旅程每位另加HK\$480

A supplement of HK\$480 per person

for tasting portions of wine pairing experience

優惠加配

Your choice of additional dishes:

HK\$388



萬豪脆皮炸子雞 或 茶皇香燻雞 或 黑芝麻焗法國乳羊腩  
Signature deep-fried crispy chicken  
Tea-smoked marinated chicken with soy sauce  
Baked French lamb belly with black sesame

HK\$288

萬豪炒香苗 或 乾炒本地牛柳陳村粉  
Signature fried rice with diced roasted goose, shrimp,  
wild rice, beans and shrimp head oil  
Fried rice noodles with sliced local beef tenderloin



可持續 Sustainable

以上菜單不能與萬譽會員優惠、其它折扣或於貴賓廳使用

Not valid in conjunction with Club Marriott membership discount,  
other discount and offers or use in private dining rooms.

如閣下對任何食物有敏感或要求，請於點餐時聯絡當值之服務員。

If you have any concerns regarding food allergies,  
please inform your server upon placing your order.

另附設加一服務費。

The price is subject to a 10% service charge.

菜式食材有可能受季節或供應影響而有所更改。

All menu items are subject to change according to seasonality and availability.

