



情人節晚餐
VALENTINE'S DAY DINNER MENU

萬豪金殿獻萃
魚籽醬生拆蟹肉、芥末小象拔蚌
Chef's Specialties
Chilled crab meat with caviar
Chilled geoduck with mustard

多籽汁龍蝦柳
Braised lobster fillet with assorted roe in lobster sauce

金錢雞翼
Deep-fried chicken wing stuffed with chicken liver and barbecued pork

<<太極滋補湯>>
<<Tai Chi Healthy Soup >>

<<男仕湯>>
<<Soup for men>>
巴戟、杜仲、瑤柱甫、
海馬、烏雞、山瑞群
Morinda root, eucommia bark,
conpoy, sea horse, black chicken,
Chinese turtle shell

<<女仕湯>>
<<Soup for women>>
花旗參、玉竹、麥冬、
津梨、蜜棗、響螺、花膠
Ginseng, Polygonatum, liriopse spicata, pear,
candied dates, sea whelk, fish maw

乾燒黑金鮑魚
Braised New Zealand abalone with maltose

虎掌菌牛面頰糯米飯
Stir-fried glutinous rice with sarcodon aspratus mushrooms and wagyu beef cheek

甜品薈萃
棗茸甜心酥、開心果糯米糍
Chef's Dessert specialties
Baked mashed red date pastry
Chilled pistachio dumpling

怡香芒果露
Sweetened mango cream with coconut milk

HK\$ 2,888 兩位用 for 2 guests

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.