



Yunnan Wild Mushrooms Set Menu

「石蕈映雙脆」

牛肝菌脆油條

Deep-fried dough stick with porcini mushrooms

油牛肝菌和牛面頰春卷

Deep-fried wagyu beef roll with marinated porcini mushrooms

「油龍影樅尋」

雞樅菌油撥龍蝦

Sautéed lobster with termite mushrooms

「松竹冬花羹」

松茸老人頭冬絲花膠羹

Fish maw broth with Matsutake mushrooms,

sliced catathelasma mushrooms and shredded winter melon

「金鑲玉荷包」

羊肚菌野鴨鮰魚金肚

Braised catfish maw with morel mushrooms and duck

「紗窗鳳回鸞」

鵝蛋荔枝菌濃雞湯燴鮮竹筍

Braised bamboo piths with lychee mushrooms and quail egg in chicken stock

「虎掌定乾坤」

黑虎掌黑蒜豬手

Braised pork knuckle with sarcodon aspratus mushrooms and black garlic

「雲豐酪」

桂花黃耳牛肝菌奶酪

Chilled panna cotta with porcini mushrooms, yellow fungus and osmanthus

夏果冬蓉月餅

Freshly baked mini mooncake with macadamia and winter melon paste

每位用 HK\$1,388 per guest

四位起 (A minimum of 4 guests)

加配 Your choice of additional dishes:

HK\$388 per guest

鹽燒野生菌拼盤

松茸、雞樅、老人頭

Grilled Yunnan wild mushrooms platter

Matsutake mushrooms, termite mushrooms, catathelasma mushrooms

HK\$2,088 per portion (12 pieces)

「乾巴甲/我•鳥」

乾巴菌韭菜鵝香鴨盞

Sautéed minced goose with ganbajun mushrooms and leek with crispy duck skin

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.