

粵式經典嚐新菜譜

Classics Reimagined Tasting Menu

萬豪金殿獻萃
萬豪貴妃叉燒、鹵水墨魚仔、醬油金魚餃、金殿乾鮑魚酥
Chef's specialties

Signature barbecued pork loin with honey sauce
Marinated cuttlefish stuffed with preserved vegetables
Steamed minced garoupa and shrimp dumpling with soy sauce
Baked whole South African dried abalone puff
with wild mushrooms and diced chicken
Taittinger, Prélude, Grand Crus, N.V. Champagne, France

金殿非蛇羹
Shredded duck meat soup with fungus, mushroom and bamboo shoot

珊瑚玉玲瓏
Steamed egg with lobster fillets in saffron sauce served with crab meat and crab roe
仙島酒莊逸湖霞多麗珍藏, 煙台, 山東, 中國
Mystic Island Winery, YIHU Chardonnay Reserve, Yantai, Shandong, China

杏仁濃湯煎花膠
Pan-fried fish maw with almond and chicken sauce
Josmeyer, Le Fromenteau, Pinot Gris, Alsace, France

懷胎十月
Braised pork belly, pork tendon and quail egg with sweetened vinegar
會稽山20年紹興花雕酒
Kuai Ji Shan Huadiao 20 years Yellow Wine, Shaoxing, China

乾燒黑金鮑魚
Braised sliced New Zealand abalone
Château Tour Saint-Pierre, Saint-Émilion Grand Cru, Brodeaux, France

護國玉銀環
Braised winter melon with scallop mousse in blended potato leaf sauce

生磨開心果露、夏果棗蓉酥
Sweetened pistachio cream
Baked red dates pastry with macadamia nuts
Sommelier's special selection

每位 HK\$1,880 per guest
兩位起 (A minimum of 2 guests)
品酒嚐味旅程每位另加HK\$780
A supplement charge of HK\$780 per guest
for tasting portions of wine pairing experience

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 benefits,
any other promotional offers and discounts 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.

