



LAI CHING
HEEN

復活節尊尚套餐
EASTER LUNCHEON MENU
AVAILABLE ON APRIL 7 – 10, 2023

凍鮑魚伴赤月海蜆頭
Chilled Abalone and Jelly Fish

美饌海鮮三式餃

XO 醬龍蝦蒸餃

鴨肝藍蝦粿子

黑魚子北海道帶子餃

Lai Ching Heen Superior Dumplings

Steamed Lobster with Homemade XO Chili Sauce

Steamed French Obsiblu Prawn Dumpling with Duck Liver

Steamed Hokkaido Scallop Dumpling with Black Caviar

紅菇竹絲雞燉遼參

Double Boiled Sea Cucumber with Russula Mushroom and Black Chicken Soup

蠔皇花膠伴海鮮布袋豆腐

Braised Fish Maw and Tofu Sachets with Seafood in Oyster Jus

和牛二重奏

藤椒白露筍爆和牛

西班牙火腿和牛卷

Wagyu Combination

Wok-fried Wagyu with White Asparagus and Sichuan Pepper

Crispy Wagyu Roll with Iberico Ham

金盞芹香炒爽菜

Wok-fried Crunchy Vegetables served in a Wheat Flour Basket

飄香荷葉飯

Fried Rice Wrapped and Steamed in a Lotus Leaf

樂韻滿繽紛

Easter Delight

布朗山百年古樹普洱茶

Bu Lang Mountain Centennial Pu Er Tea

每位 HK\$988 Per Person

品酒師精選三款餐酒配對 (120 ml each)

To complement your dining experience,
our Sommelier recommends a wine pairing menu
with three different types of wines.

HK \$250

所有價格均以港幣計算，另設加一服務費。

All prices are in HK\$ and subject to 10% service charge.