



LAI CHING
HEEN

劉師傅精緻珍品晚宴

Chef Lau's Prestigious Dinner Menu

龍蝦三弄

黑魚子龍蝦凍

龍蝦百花芋盒

黃金龍蝦球

Lobster Trio

Fresh Chilled Lobster topped with Sturgeon Caviar

Braised Lobster and Minced Shrimp on a Crispy Taro Net

Golden Lobster with Salty Egg Yolks

迷你佛跳牆

六頭鮮鮑魚、花膠、婆參、瑤柱、羊肚菌、

竹筴、官燕、花菇、竹絲雞

Buddha Jumping Over The Wall

Double-boiled Abalone, Fish Maw, Sea Cucumber, Conpoy, Morel Mushroom,

Bamboo Piths, Bird's Nest, Shiitake Mushroom and Black Chicken in Supreme Soup

蠔皇花膠帶子

Braised Fish Maw with Scallop in Oyster Jus

鹿兒島和牛二食

Kagoshima Wagyu Combination

脆香百花和牛卷

Crispy Wagyu Roll with Minced Shrimp

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蒜片鹽燒和牛

Salt Grilled Wagyu with Garlic Slices

魚湯斑球脆香苗

Crispy Fried Rice with Garoupa Fillet in Fish Bouillon

燕液桃膠燉蛋白

Double-boiled Bird's Nest with Egg White and Peach Gum

每位\$2,088 per person

品酒師精選三款葡萄酒配搭每位\$480

Add \$480 per person

for wine pairing (3 kinds of wine) from our Wine Sommelier

所有價格均以港幣計算，另設加一服務費。

Prices are quoted in HKD and subject to 10% service charge.