



LAI CHING
HEEN

雲南普洱茗茶宴

Yunnan Pu Er Tea Tasting Menu



迎賓茶 - 透天香冷萃氣泡茶

Welcome Tea - Sparkling Golden Oolong with Lungan Honey

脆香四重奏

Lai Ching Heen Combination

姬松茸雪山包

Baked Agaricus Mushroom Bun

柚子蟹肉荔枝球

Crispy Ball with Crabmeat, Pomelo and Lychee

黑椒和牛蓮藕酥

Baked Black Pepper Wagyu
and Lotus Root in Puff Pastry

茶燻鮑魚酥

Smoked Abalone in Puff Pastry
with Supreme Tea Leaves



同慶號2010年黃印生茶

2010 Tong Qing Hao Raw Pu Er Tea Cake

點心四小碟

Lai Ching Heen Dim Sum Combination

紫芽普洱藍蝦餃

Steamed Crystal Blue Prawn and Bamboo Shoot
Dumpling with Purple Bud Camellia and Pu Er Tea

桂花帶子餃

Steamed Scallop Dumpling with Osmanthus Tea

玫瑰上素餃

Steamed Mixed Mushroom Dumpling with Rose Tea

菊普黑蒜燒賣

Steamed Pork and Prawn Dumpling with
Black Garlic, Chrysanthemum and Pu Er Tea

攪仁鴿粒脆酥盞伴鹽燒松茸

Wok-fried Pigeon and Olive Seed served in Pari Puri
paired with Salt Grilled Matsutake



同慶號2010年紅印熟茶

2010 Tong Qing Hao Ripe Pu Er Tea Cake

焦香陳皮和牛餅

伴

繡球菌炒鹿兒島和牛

Wok-seared Wagyu Patties with Mandarin Zest
and

Wok-fried Kagoshima Wagyu and Cauliflower Mushrooms

廿五年老菜甫蒸斑球岩米

Steamed Rock Rice with Garoupa Fillet and 25 Aged Preserved Vegetables



1992年梅江陳皮金盞花甘羅漢果茶

1992 Meijiang Dried Tangerine Peel Calendula and Golden Monk Fruit Tea

桂花普洱燉雪梨拼玫瑰花酥

Double-boiled Sweetened Pear and Osmanthus Soup
with Baked Puff Pastry with Rosé Syrup

每位 HK \$1,238 Per Person

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.