



LAI CHING  
HEEN

## 劉師傅精緻珍品晚宴 Chef Lau's Prestigious Dinner Menu

### 龍蝦三弄

黑魚子龍蝦脆酥盞

龍蝦百花芋盒

椒鹽龍蝦球

Lobster Trio

Fresh Chilled Lobster topped with Sturgeon Caviar served in Pani Puri

Braised Lobster and Minced Shrimp on a Crispy Taro Net

Golden Lobster with Spicy Salt

### 迷你佛跳牆

六頭鮮鮑魚、花膠、婆參、瑤柱、羊肚菌、

竹筍、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

### 蠔皇花膠伴煎百花蟹拑

Braised Fish Maw and Wok-seared Crab Claw with Minced Shrimp  
in Oyster Jus

### 鹿兒島和牛二食

Kagoshima Wagyu Combination

焦香陳皮和牛餅

Wok-seared Wagyu Patties  
with Mandarin Zest

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雅枝竹炒和牛

Wok-fried Wagyu with Artichoke

### 老菜甫蒸斑球岩米

Steamed Rock Rice with Garoupa Fillet and Preserved Vegetables

### 奶皇鳳梨焗西米布甸拼雪燕酥皮蛋撻

Baked Sago Pudding with Pineapple and Custard Cream  
paired with Baked Egg Tartlette with Gum Tragacanth

每位\$2,288 per person

### 侍酒師精選美酒

四款搭配 每位 \$580

五款搭配 每位 \$700

Sommelier's Selection Pairing

4 glasses \$580 per person

5 glasses \$700 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.

如您對任何食物過敏，請告知我們的服務員。

Please advise our staff of any food allergies