



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, Oscietra Caviar served in Pani Puri

Braised Lobster, Minced Shrimp on a Crispy Taro Net

Golden Lobster, 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, Black Chicken in Supreme Soup

蠔皇花膠伴煎百花蟹拑

Braised Fish Maw & Wok-Seared Crab Claw, 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,
Mandarin Zest

拼

雅枝竹炒和牛

Wok Fried Wagyu, Artichoke

老菜甫蒸斑球岩米

Steamed Rock Rice, Garoupa Fillet, Preserved Vegetables

奶皇鳳梨焗西米布甸拼雪燕酥皮蛋撻

Baked Sago Pudding, Pineapple, Custard Cream
&

Baked Egg Tartlette, 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.