



## 「天然頌讚」水晶尊尚晚宴 NATURE SAUVAGE MENU

- Louis Roederer Cristal 2008 -

劍南春酒浸四十頭日本吉品乾鮑伴魚子醬及話梅果凍  
Yoshihama Dried Abalone in Jian Nan Chun Chinese Liquor, Oscietra Caviar, Preserved Plum Jelly

龍帶玉梨香伴蜜餞叉燒  
Hokkaido Scallop, Prawn, Fresh Pear, Deep-Fried  
Supreme Pork Loin, Honey, Barbecued

十年陳年花雕白玉蟹鉗  
Fresh Mud Crab Claw, 10 Years Vintage Chinese Huadiao Rice Wine,  
Winter Melon, Yunnan Ham, Braised

濃湯海中寶(竹絲雞、海參、花膠、瑤柱及日本花菇)  
Silkie Chicken, Sea Cucumber, Fish Maw, Conpoy, Shiitake Mushroom, Double-Boiled

- Château Lafaurie-Peyraguey 2016, Grand Vin Sec, Bordeaux Blanc -

蟹黃蟹肉蛋白虎蝦球  
Tiger Prawn, Egg White, Crab Meat, Crab Roe, Steamed

陽江豆豉焗黑鱈魚  
Black Cod, Black Bean, Leek, Crispy Ginger, Baked

- Château Faugères 2016, Saint-Emilion Grand Cru Classé -

鮮露筍岩鹽澳洲M9和牛  
Australian M9 Wagyu Beef, Green Asparagus, Rock Salt, Garlic, Sautéed

陳年滴水乳鴿皇  
Baby Pigeon, Aged Loh-Sui Sauce, Braised

金銀蛋菠菜伴鹹蛋泡沫  
Spinach, Salty Egg Yolk, Preserved Egg, Salty Egg Yolk Foam, Braised

日本松茸鴨肉清湯伴松茸竹笙鴨肉煎粉果  
Duck Consommé, Matsutake Mushroom  
Duck Meat, Matsutake Mushroom and Bamboo Pith Dumpling, Fried

- Château Lafaurie-Peyraguey 2015, 1er Grand Cru Classé Sauternes -

椰汁蘆薈官燕糕  
Coconut Milk Pudding, Aloe Vera, Imperial Bird's Nest, Chilled

HK\$2,888 per person  
每位HK\$2,888

Subject to 10% service charge 另加一服務費

Every guest will receive a complimentary set of Lalique candle  
(valued at HK\$680) to bring the elegant lifestyle home.

每位惠顧晚宴的賓客將可獲贈 Lalique 香氛蠟燭乙個(價值HK\$680)，  
延續典雅的生活風格。



From January 13 to March 31, 2020, enjoy 18% savings on Nature Sauvage Menu  
upon settling the bill with American Express® Platinum Credit Card

由2020年1月13日至3月31日，憑美國運通白金信用卡惠顧「天然頌讚」水晶尊尚晚宴，可專享82折優惠  
須受條款及細則限制 Terms and Conditions Apply