

PROVIDING YOU THE FINEST CUISINE

天龍軒

T I N L U N G H E E N

天龍譽宴

**Tin Lung Heen Legacy Menu**

蕃茄煎加國帶子、蟹肉芝士牛油果

*Pan-fried scallop with tomato puree*

*Marinated crab meat with avocado*

*NV, Charles Heidsieck Brut Reserve Collector Edition N.V. Champagne, France*

*2014, Louis Roederer, Cristal Brut, Champagn, France*

冰菜香辣龍蝦小白菇

*Deep-fried spicy lobster with crystallinum and mushroom*

*2020, Château Favray, Pouilly-Fumé Tonnerre Loire Valley, France*

*2020, Chassagne-Montrachet, les Chaumes, Domaine Roux Père & Fils, Burgundy, France*

粟米釀花膠雞湯

*Braised chicken soup with fish maw and sweet corn*

焦糖椰菜花炒牛肋肉

*Sautéed beef ribs with caramelized cabbage*

*2016, Tempranillo Marques de Caceres Generacion MC Rioja, Spain*

*2018, Anseillan de Château Lafite Rothschild, Bordeaux, France*

香茜銀鱈魚燴糯米飯

*Braised glutinous rice with crispy cod fish and coriander*

天龍甜品薈萃

**Chef's Specialty Desserts**

羽衣甘藍布甸、紫薯焗脆餅

*Chilled kale milk pudding*

*Baked crispy purple potato shortbread*

*2021, Fritz Haag, Brauneberger Juffer Sonnenuhr Grosse Lage Riesling Auslese Mosel, Germany*

*2011, Château Coutet, Barsac, France*

每位 HK\$1,890

*HK\$1,890 per person*

包括品酒師推介香檳一杯

*With glasses of champagne from Sommelier's selection*

**HK\$1,080 可配搭美酒**

***Selected sustainable wines available at an additional HK\$1,080 per person***

**HK\$2,680 可配搭特級美酒**

***Selected premium wines available at an additional HK\$2,680 per person***

折扣不適用於此季節性菜單

*Discount is not applicable for this seasonal menu*

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員

*"If you have any concerns regarding food allergies, please inform your server before ordering"*

所有價目以港元計算另加壹服務費

*All prices are in HK\$ and subject to 10% service charge*