

龍軒午宴
EXECUTIVE SET LUNCH

天龍獻粹

Chef's Premium Selection

桂花蜜汁叉燒、筍尖鮮蝦餃

Barbecued pork with osmanthus flower honey

Steamed shrimp dumpling with bamboo shoot

NV Ruinart, Blanc de Blancs, Champagne

圓肉蹄根燉白玉瑤柱甫

Double-boiled pork shin soup with pork tendon, dried longan and conpoy stuffed in winter melon

紅甜椒脆餅煎帶子、杏片炒芥蘭

Pan-fried scallop with red bell pepper served with crispy rice cracker

Wok fried Chinese kale with sliced almond

2020 Blanc des Cabanes, Château du Coureau, Bordeaux

蒜子葱爆牛肋肉、蝦乾鮑粒荷葉飯

Wok-fried sliced beef rib with garlic and spring onion

Fried rice with diced abalone, goose and dried shrimp wrapped in lotus leaf

2016 Castello Banfi Brunello di Montalcino DOCG, Tuscany, Italy

天龍甜品薈萃

Chef's Specialty Desserts

葛仙米奶凍、乳香脆麻花

Chilled milk pudding with nostoc

Deep-fried egg pastry topped condensed milk

每位 HK\$618

HK\$618 per person

包括白酒或紅酒一杯

Including a glass of white or red wine from Sommelier's selection

HK\$700 可配搭美酒

Selected premium wines available at an additional HK\$700 per person

兩位或以上

Minimum order for 2 persons

以上套餐只適用於主用餐區



This menu is only available for main dining area

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

  	雪棗清湯牛腩 (每位) Simmered beef brisket with red date in superior soup (Per Person)	132
  	花膠臘味蒸蘿蔔糕(每位) Steamed turnip cake with preserved meat and topped fish maw (Per Person)	128
 	珊瑚螺肉釀魚肚 Steamed fish maw stuffed with conch paste and crab roe (3 pieces)	128
  	黑豚肉叉燒腸粉 Steamed rice roll with barbecued pork (6 pieces)	158
 	蕃茄乾帶子腸粉 Steamed rice roll with scallop and dried tomato (6 pieces)	158
 	蝦子多寶魚腸粉 Steamed rice roll with turbot fish meat topped with dried shrimp roe (6 pieces)	148
  	彩椒牛肝菌腸粉 Steamed rice roll with porcini mushroom and bell peppers (6 pieces)	136

☆ = Signature 推介菜式  = Sustainable 持續發展的食材  = Vegan 純素食  = Pork 含豬肉

 = Shellfish 貝類  = Vegetarian 素食  = Spicy 辣  = Nuts 含果仁

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| ☆ 🐷 🍤 🥒 | 龍鳳燒賣 (薑絲帶子燒賣、香茜蝦球燒賣) | 148 |
| | Steamed pork and shrimp dumpling with scallop and sliced ginger
(1 piece) | |
| | Steamed pork and shrimp dumpling with prawn and coriander
(1 piece) | |
| 🐷 🍤 🥒 | 青葱蒸星斑燒賣 | 128 |
| | Steamed spotted groupa dumpling with spring onion (3 pieces) | |
| ☆ 🐷 🍤 🥒 | 筍尖鮮蝦餃 | 136 |
| | Steamed shrimp dumpling with bamboo shoot (4 pieces) | |
| ☆ 🍤 🥒 | 三文魚子蟹腿鳳眼餃 | 128 |
| | Steamed Alaskan crab meat and shrimp dumpling topped with
salmon roe (3 pieces) | |
| 🍤 🧄 🥒 | 黑蒜榆耳水晶粿 | 128 |
| | Steamed elm fungus dumpling with black garlic (3 pieces) | |
| 🐷 🍤 🥒 | 金腿花膠鮮蝦雲吞 | 123 |
| | Poached shrimp wonton with fish maw and Jinhua ham (6 pieces) | |

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☆	   	中東吉品鮑魚酥 (每位) Baked Middle East Yoshihama abalone puff (Per Person)	178
	  	松子菠蘿焗叉燒包 Baked barbequed pork bun with pineapple and pine nut (3 pieces)	128
	  	椰汁帶子蜂巢芋角 Deep-fried taro dumpling with scallop in coconut sauce (3 pieces)	126
	 	韭黃螺肉春卷 Deep-fried spring rolls with conch and chives (4 pieces)	123
	  	洋蔥蟹肉黃金卷 Deep-fried crispy roll stuffed with crab meat and onion (4 pieces)	123
	   	X.O. 醬煎蘿蔔糕 Pan-fried turnip cake with preserved meat topped with X.O. sauce (6 pieces)	132
	 	馬蹄和牛崧煎窩貼 Pan-fried dumpling with minced wagyu beef and water chestnut (3 pieces)	126
	 	蛋煎鮑魚糯米飯 Pan-fried glutinous rice with egg topped with abalone (2 pieces)	128

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每位
Per Person



冰花燉官燕 (需時約 30 分鐘)

Double-boiled superior bird nest's served with coconut milk, almond cream and syrup

(Requires approximately 30 minutes preparation time)

788



香芒楊枝甘露

Chilled mango cream with sago and pomelo

108



鴿蛋腐竹露

Sweetened bean curd sheet cream with pigeon egg

108



紅棗萬壽果燉銀耳

Double-boiled papaya and snow fungus with red date

108



葛仙米奶凍

Chilled milk pudding with nostoc

108



= Signature 推介菜式



= Sustainable 持續發展的食材



= Vegan 純素食



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|---|---|----|
|  | 雪燕紅棗凍糕 | 98 |
| | Chilled red date and snow swallow jelly (3 pieces) | |
|   | 傳統酥皮蛋撻 (需時約 20 分鐘) | 98 |
| | Baked egg custard tart (2 pieces)
(Requires approximately 20 minutes preparation time) | |
|  | 杏仁水晶餅 | 98 |
| | Steamed dumpling with almond paste (3 pieces) | |
|  | 芝士奶油酥餅 | 98 |
| | Baked puff stuffed with milk and cheese (3 pieces) | |
|  | 乳香脆麻花 | 88 |
| | Deep-fried egg pastry topped condensed milk (3 pieces) | |
|  | 精製鳳梨酥 | 88 |
| | Baked pineapple puff (3 pieces) | |

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