



中華品嘗午宴

DEGUSTATION LUNCH MENU

秘製凍鮑魚、蔥油花蛤肉

Marinated Fresh Abalone in Spiced Soy Sauce
Marinated Clam Tossed with Spring Onion Oil

香檳石榴糰、香草鵝肝脆雲吞

Steamed Assorted Seafood Dumpling with Champagne Sauce
Deep-fried Wonton with Goose Liver and Herbs

松茸竹筴燉響螺

Double-boiled Sea Whelk Soup with Matsutake and Bamboo Pith

或OR

杏汁燉花膠 (另加HK\$100)

Double-boiled Fish Maw Soup with Ground Almond
(Supplement charge of HK\$100)

西施牛尾

Stewed Ox Tail with Red Date and Carrot in Tomato Sauce

三絲稻庭麵

Braised Inaniwa Udon with Assorted Dried Seafood

是日甜品

Daily Dessert

每位 \$680 (兩位起)

\$680/ person (2 persons or above)

每日精選白酒或紅酒: HK\$100/ 杯

Selection of the Day: White or Red Wine HK\$100/ glass

凡惠顧午宴套餐, 可以優惠價HK\$25享用香濃咖啡一杯

Nespresso Coffee 50% off HK\$25 with order of degustation lunch menu

另收加一服務費 All prices are subjected to 10% service charge

G/F, 13 Stanley Street, Central, Hong Kong

Tel: (852)2595 0808 Fax: (852)2595 1168 Email: info@restaurantdechine.com



中華品嚐晚宴

DEGUSTATION DINNER MENU

香煎琵琶燕窩、淡滷水鵝肝

Pan-fried Bird's Nest Cake Stuffed with Crab Meat and Egg White
Marinated Goose Liver with Premium Light Soy Sauce
Legras & Haas Tradition Brut N.V, Champagne, France

高湯燉花膠

Double-boiled Fish Maw in Supreme Soup
或OR

紅燒三寶翅 (另加HK\$180)

Braised Shark's Fin with Yunnan Ham, Crab Meat and Scallop
(Supplement charge of HK\$180)

脆皮婆參

Crispy Sea Cucumber
Sileni, Exceptional Vintage Pinot Noir 2016, Hawke's Bay, New Zealand

古法燜去骨大鱈

Braised Debone Eel in Traditional Way
Monteraponi, Chianti Classico Riserva "Il Campitello" 2015, Chianti, Italy

蟹肉煎生麵

Pan-fried Crispy Noodle with Crab Meat

鮮奶燉桃膠

Double-boiled Fresh Milk Custard with Peach Reisin

每位 \$1,180 (兩位起)

\$1,180 / person (2 persons or above)

Premium wine pairing HK\$400 per person

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