



## 主廚餐桌 · 品饗盛宴

### THE CHEF'S TABLE GASTRONOMIC ODYSSEY

明閣（灣仔）廚藝總監曾超敬師傅及副行政總廚堵耀禮師傅匠心呈獻

PRESENTED BY CULINARY DIRECTOR CHEF TSANG CHIU KING & EXECUTIVE SOUS CHEF DO YIU FUNG

原價每位  
original price per person

HK\$2,288

限時體驗優惠每位  
limited time offer per person

HK\$1,888

酒香海蜇桂花蚌

Drunken Canadian clam with jellyfish in Hua Diao wine sauce

椰皇燉鷓鴣天子蘭花螺頭

Double-boiled partridge soup with dendrobium flower and sea whelk in whole coconut

魚子醬脆皮花膠乾貝清汁

Deep-fried crispy fish maw with caviar in conpoy sauce

星洲椰香波士頓龍蝦伴炸饅頭

Braised Boston lobster in Singapore style accompanied with deep-fried bun

鮮花椒蒸東星斑柳

Steamed leopard coral garoupa fillet with fresh peppercorn in supreme soy sauce

三蔥香煎美國極黑和牛粒

Pan-seared US Wagyu beef with onions, spring onions and shallots

乾燒遼參鮑汁脆米甜豆仁

Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce

黑糖桃膠薑汁3.6牛奶奶凍

Chilled 3.6 milk pudding with peach resin and brown sugar in ginger sauce

美點雙輝

Petit fours

