



四手晚宴

COLLABORATION DINNER

鍾樹棠師傅

前老巴剎
行政總廚
Chef Billy Chung
Old Bazaar Kitchen
EX Executive Chef

曾超敬師傅

明閣 (灣仔)
廚藝總監
Chef Tsang Chiu King
Ming Court, Wanchai
Culinary Director

原價每位
original price per person

HK2,288

朗廷卓逸會會員優惠每位
Brilliant by Langham Member offer per person

HK\$1,888

前菜三式匯：

涼拌藤椒象拔仔小黃瓜 | 花雕鵝肝脆香餅 - 鍾樹棠師傅

薑蔥茸海蜇凍鮮鮑片 - 曾超敬師傅

Chilled cucumber with razor clam in rattan pepper *by Chef Chung*

Huadiao-marinated foie gras with crispy cracker *by Chef Chung*

Chilled sliced abalone and jellyfish with ginger-scallion sauce *by Chef Tsang*

菊花老陳皮滋補賽蛇羹 - 鍾樹棠師傅

Nourishing chrysanthemum and aged tangerine peel chicken soup *by Chef Chung*

金不換蒜香白汁燴小青龍 - 曾超敬師傅

Braised baby lobster with garlic, white sauce and Thai basil *by Chef Tsang*

娘惹酸辣汁脆鱗新西蘭藍鱈魚 - 鍾樹棠師傅、曾超敬師傅

Crispy-scaled New Zealand blue cod in Nyonya Asam Pedas sauce *by Chef Tsang and Chef Chung*

脆皮花膠伴鴨汁百寶鴨球 - 鍾樹棠師傅、曾超敬師傅

Crispy fish maw with stuff duck ball in duck-infused sauce *by Chef Tsang and Chef Chung*

前老巴剎招牌去骨海南雞飯 - 鍾樹棠師傅

Old Bazaar Kitchen signature boneless Hainanese chicken rice *by Chef Chung*

開心果露炖蛋白 | 奶皇天鵝酥 | 清甜蔗汁馬蹄卷 - 曾超敬師傅

Steamed egg white with pistachio | Goose-shaped custard pastry

Water chestnut roll with sugar cane juice *by Chef Tsang*

以上菜單只限六位起，少於六位之訂座請與我們另行聯絡。所有價目以港元計算及另加一服務費。

此限定菜單只適用於 2026 年 11 月 11 日、14 日及 15 日，每晚座位有限，敬請提早預訂。此套餐不可與其他推廣或優惠同時使用。
Minimum six persons are required for this menu. For reservations of fewer than six guests, please contact us directly. All prices in HKD and subject to 10% service charge.
This set menu is available on 11, 14 & 15 November 2026 only, limited seats daily during dinner period, please reserve in advance.
This set menu cannot be used in conjunction with any other promotional offers and discounts.

