



譽龍軒體驗美饌

Jade Dragon Experience Set Menu

酥炸法國吉拉朵生蠔
譽龍蜜汁西班牙黑豚梅頭叉燒
灌湯日本毛蟹小籠包

Signature Deep-fried Gillardeau Oyster
Jade Dragon Barbecue Prime Cut Iberico Pork Collar
Steamed Kegani Crabmeat Dumpling
2004 Hatt et Söner, 'Le Grand-Père', Brut, Bergères-lès-Vertus, France

冬蟲草燉螺頭湯
Double-boiled Cordyceps Soup with Sea Conch

黑魚籽花雕玉帶
Pan-seared Scallop with Aged Chinese "Hua Diao" Wine Sauce with Caviar
2020 Riesling, 'Hermannshöhle' Grosses Gewächs, Dönnhoff, Nahe, Germany

慢煮鮑魚配脆皮海參
Slow-cooked Abalone with Crispy Sea Cucumber in Abalone Sauce
2022 Langhe, Rossj-Bass, Gaja, Piedmont, Italy

黑松露脆皮鵝卷配尼泊爾岩米
Roasted Goose Roll Filled with Black Truffle, Shrimp and Pork Paste, Braised Nepal Rock Rice
1997 Château Montrose, 2ème Cru Classé, Saint-Estèphe, Bordeaux, France

芝麻芝士蛋糕配時令雪糕
Sesame Cheese Cake with Seasonal Ice Cream
2020 Cuvée Beerenauslese, Kracher, Burgenland, Austria

譽龍美點
Petits Fours

每位\$1988 Per Person(兩位起) Minimum for 2 Persons
另加餐酒搭配每位 \$1280 Per Person Additional for Wine Pairing

此套餐不適用於折扣優惠
Discounts are not applicable for Tasting menu