

2026 跨年套餐 New Year's Eve Set Menu

雅閣叉燒皇・石榴百香果避風塘羊鞍架・麻香海蜇

Black Pork, Honey, *Barbecued* · Passion fruit, Pomegranate, *Marinated*Lamb Rack, Garlic, Dried Chili, *Wok-fried* · Jelly Fish, Sesame Oil, *Marinated*Ferrari Brut, Trento, Trentino Alto Adige, Italy

瑤柱蟹皇燕窩羹

Bird's Nest, Conpoy, Lobster, Shrimp, Crab Meat, Egg White, Boiled

上湯焗龍蝦

Peng Hu Lobster, *Braised in Superior Broth* Ceretto, Langhe Arneis Blangé, Piemonte, Italy

花雕雞油蒸龍膽斑

Giant Garoupa, Shaoxing Wine, Chicken Essence, Steamed

海珍粉絲雜錦煲

Dried Shrimp, Conpoy, Seasonal Vegetable, Mushroom, Vermicelli, Braised

南非鮑魚薑黃飯(10頭)

South African Abalone, Turmeric Rice, *Braised* (10-Head) Rene Lequin-Colin Bourgogne Pinot Noir, Burgundy, France

金箔雪燕紫米露

Snow Swallow, Black Rice, *Double-boiled*Shan Yang, Taiwanese Custard apple sweet wine

文華迎美點

Petit Four

\$5,680

每位 Per Person

\$7,680

搭配餐酒 With Wine Pairing