

LAI BUN FU TASTING
禮賓傳宴

柚子龍蝦

LOBSTER AND POMELO WITH YUZU SAUCE

黑蒜和牛粒

A4 WAGYU BEEF WITH BLACK GARLIC

酥炸荔茸帶子

DEEP FIRED SCALLOPS COATED WITH TARO CRUST

黑魚子羊肚菌

MOREL MUSHROOM WITH CAVIAR

冬蟲草燉花膠(兩食)

DOUBLE BOILED CATERPILLAR FUNGUS AND FISH MAW (2 WAYS)

官燕釀蟹蓋

BAKED CRAB SHELL WITH BIRD'S NEST AND FRESH CRAB MEAT

蠔皇原隻十八頭日本禾麻鮑魚

BRAISED 18-HEAD WOMAH ABALONE WITH OYSTER SAUCE

鮮黑松露炒龍躉球

STIR FRIED GIANT GAROUPA FILLET WITH FRESH BLACK TRUFFLE

玉液扒竹筍

BRAISED BAMBOO FUNGUS WITH EGG WHITE

大澳蝦子撈麵

TAI O SHRIMP ROE NOODLE

椰汁官燕

COCONUT AND IMPERIAL BIRD'S NEST BROTH

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\$5580 PER PERSON