



## 如·臻選茗茶

### RÚ Exquisite Tea Selection

茶香一縷飄散，一品饗宴之樂。廚師團隊巧手鋪陳，呈獻多道佳餚，邀您尋佳茗，探滋味。  
宴中茶選，兩款精選茗茶香氣撲鼻，茶韻雍容典雅，一同品茶之美。

Join us for a culinary adventure where our expert chefs artfully prepare a selection of exquisite delicacies. Elevate your dining experience with our specially curated tea pairings. Each tea is chosen for its sophisticated charm, promising to transform your experience into an unforgettable journey of flavours.



#### 紅景天熟普洱 Golden Root Pu'er

源自海拔兩千公尺高山之巔的紅景天，被譽為中藥界的「氧氣瓶」，具備扶正固本、補氣養血及滋陰益肺等諸多健康效用。此紅景天普洱茶選用雲南獨特的大葉種普洱茶葉精製而成，湯色紅濃且明亮，散發出紅景天獨有的芳香氣息。

Sourced from high-altitude mountains, this tea is celebrated for its health benefits and is crafted from Yunnan's large-leaf variety, offering a rich, aromatic brew.

每位 **HK\$68** per person

#### 珍品紫芽紅茶 Amethyst Black Tea

珍品紫芽紅茶自古即為貢品，源於海拔2480米的野生茶樹群落，這些茶樹年齡介於五百至一千四百年。每年立春前，僅採摘一季的茶葉，依循傳統工藝精製而成。其湯色清澈透亮，蜜香沁人，展現出其獨特的風味。

A tribute tea from ancient wild tea trees, Amethyst Black Tea is harvested annually before spring, producing a clear, honey-scented infusion that highlights its distinct flavor.

每位 **HK\$68** per person

另收加一服務費 Subject to 10% service charge



# 如·珍品紫芽紅茶午宴

## RÚ Amethyst Black Tea Pairing Set Lunch

海苔帶子春卷、筍尖鮮蝦餃、紅菜頭素花餃、話梅番茄

Crispy Spring Rolls with Scallop and Seaweed, Steamed Shrimp Dumpling with Bamboo Shoots, Steamed Beetroot and Wild Mushrooms Dumpling, Marinated Cherry Tomato with Preserved Plum Sauce

至尊蜜汁叉燒

Superior Barbecued Pork with Honey

薑汁芥蘭

Stir-fried Kale with Ginger Sauce

蟹肉桂花炒米粉

Fried Rice Vermicelli with Crabmeat

蛋白杏仁茶

Sweetened Almond Cream with Egg White

或 or

蝶豆花豆腐凍

Tofu Pudding with Butterfly Pea

茶藝師之選 Tea Master's Recommendation:

珍品紫芽紅茶 Amethyst Black Tea

每位 **HK\$368** per person

(兩位起 Minimum 2 persons)

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此優惠不可與其他推廣優惠或折扣同時使用

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# 如·紅景天熟普洱午宴

## RÚ Golden Root Pu'er Pairing Set Lunch

星斑金魚餃、原隻鮑魚燒賣、蘿蔔手作千絲酥、XO醬蔥油海蜇花

Steamed Garoupa and Shrimp Dumpling, Steamed Pork Dumpling with Whole Abalone, Deep-fried Homemade Turnip Puff, Marinated Jellyfish with Scallion Oil and XO Sauce

鳳梨咕嚕肉

Sweet and Sour Pork with Fresh Lily Bulbs and Pineapple

松露野菌炒蘆筍

Sautéed Asparagus with Wild Mushrooms in Truffle Sauce

薑蔥鮑汁蝦籽撈粗麵

Braised Thick Egg Noodles with Shrimp Roe, Ginger and Scallion in Abalone Sauce

蛋白杏仁茶

Sweetened Almond Cream with Egg White

或 or

蝶豆花豆腐凍

Tofu Pudding with Butterfly Pea

茶藝師之選 Tea Master's Recommendation:

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