



如·嚐味菜單

RÚ Prestigious Experience Menu

前菜薈萃

至尊蜜汁叉燒、素鵝千層、香梨桂花脆鱈

Appetiser Platter

Superior Barbecued Pork with Honey, Braised Bean Curd Sheet Roll,
Grilled Fillet of Freshwater Eel with Pear and Osmanthus Sauce

天籽蘭鮮黃耳燉遼參

Double-boiled Sea Cucumber Soup with Dendrobium Orchid and
Fresh Golden Tremell

蔥燒百花釀南極鱈魚

Pan-fried Cod Fillet stuffed with Minced Shrimp Paste and Leek

蠔皇六頭南非鮑魚扣鵝掌

Braised Whole 6-head South African Abalone with Goose Web in Oyster Sauce

番茄魚湯浸菜苗

Poached Vegetables in Tomato Fish Broth

澳洲和牛鬆鵝肝炒飯

Australian Wagyu Floss and Foie Gras Fried Rice

蝶豆花豆腐凍

Tofu Pudding with Butterfly Pea

黑白芝麻卷

Black and White Sesame Roll

每位 **HK\$628** per person

(兩位起 Minimum 2 persons)

Château Lynch-Bages 2004

Glass 杯裝 \$238

Bottle 支裝 \$1,188

另收茶芥及加一服務費

Subject to tea and condiments charges plus 10% service charge

此優惠不可與其他推廣優惠或折扣同時使用

This offer cannot be used in conjunction with other promotional offer or discount

只限晚市供應

Available for dinner only

此套餐如暫停供應，恕不另行通知

This set may be suspended at any time without prior notice

請於24小時前預訂

Please reserve this menu 24 hours in advance