

海天閣特選盛宴

HORIZON SPECIAL SET MENU

海天閣頭盤

蜜椒軟殼蟹, 化皮燒腩仔, 蔥油海蜇頭

Crispy soft shell crab, honey, black pepper

Roasted pork belly

Marinated jellyfish, spring onion oil

2020 Château Climens, Asphodele Grand Vin Blanc Sec,
Bordeaux, France

黃金炸釀鮮蟹蓋

Baked stuffed crab shell

2020 Chassagne-Montrachet, En Pimont,
Au Pied du Mont Chauve, Burgundy, France

海椰皇松茸花膠燉雞湯

Double-boiled chicken soup, matsutake, fish maw, sea coconut

翡翠天白菇30頭南非乾鮑魚

Braised South Africa dried abalone 30 heads
with vegetables and mushroom

2016 Vosne-Romanée 1er Cru, Les Rouges du Dessus,
Pierre Brisset, Burgundy, France

XO醬松本茸炒日本鹿兒島黑毛和牛粒

Pan-fried Kagoshima Wagyu beef, Honshimeji mushroom

2010 Château Lagrange, Saint-Julien 3ème Cru Classé,
Bordeaux, France

原籠欖菜星斑片蒸香苗

Steamed sliced spotted garoupa rice, preserved olive vegetables

薑汁奶凍

Chilled fresh milk pudding with ginger sauce

2021 Riesling, Weingut Dönnhoff, Nahe, Germany

美點雙輝

Chinese petit fours

每位\$1388 (最少兩位用)

\$1,388 per person (minimum 2 persons)

如配美酒每位另加 \$600

Pairing with wine on top add \$600 per person

若您有任何食物敏感或特別飲食要求, 請與我們分享。

Please share your allergies and dietary requirements if any with our team.