

海天閣特選盛宴

HORIZON SPECIAL SET MENU

海天閣頭盤

麻辣鹵牛腩, 化皮燒腩仔, 蔥油海蜇頭

Marinated spicy slice beef shin

Roasted pork belly, Jelly fish

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

海椰皇花膠燉雞湯

Double boiled chicken soup with fish maw and sea coconut

翡翠金玉參伴30頭南非乾鮑魚

Braised South Africa dried abalone 30 heads
with golden sea cucumber and vegetables

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

XO醬露筍炒牛柳粒

Stir-fried diced beef and asparagus with XO chilli sauce

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

金蒜銀絲蒸星斑片

Steamed sliced grouper and vermicelli with garlic

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.