

黑珍珠品味饗宴

GUEST CHEF TASTING MENU

港灣薈萃

One Harbour Road deluxe appetizers

青檸柚香蟹肉盞，古法香糟象拔蚌，油目魚燒椒脆響鈴

Crab meat tartlet, lime, pomelo

Geoduck, fermented Shaoxing wine lees

Crispy bean curd roll, butterfish, roasted chilli

德沃酒莊 MV DEVO Winery Brut, Méthode Champenoise, Ningxia | China

魚子醬芙蓉海膽炒龍蝦球

Wok-fried lobster, sea urchin, egg white, caviar

2023 DE LA CHOUPELLE 'Les Chalumaux - Puligny-Montrachet 1er Cru, Burgundy | France

沉魚落雁

Braised imperial bird's nest, garoupa

紹興乾菜雞油菌南非吉品乾鮑魚

South African dried abalone, Shaoxing preserved vegetables, chanterelle mushrooms

2020 'Verso' Château Haut-Batailley - Jeroboam, Pauillac, Bordeaux | France

香煎滷肉五常米釀花膠筒配油雞縱菌汁

Pan-seared fish maw roll, braised pork belly, Wuchang rice, Yunnan termite mushroom sauce

2022 Domaine de Long Dai 'Hu Yue 琥岳' - Shangdong | China

凍柑橘枇杷桃膠燉鮮奶，開心果奶皇脆金盞，生磨杏仁芝麻卷

Chilled double-boiled fresh milk, loquat, citrus fruit, peach gum

Crispy pistachio pastry, milk custard

Steamed sesame and almond roll

Sommelier Wine Pairing HK\$888 plus 10% service charge per person

HK\$1,688 plus 10% service charge per person

Additional 1% for supporting local charity Zero Foodprint Asia