



四手聯乘晚宴
杜師傅 x 吳師傅
2026 年 9 月 29 日

五香香酥鴨、凍青檸凍蜆子皇、冬瓜紅堤

Deep-fried crispy duck, Chilled razor clam with fresh lime,
Chilled winter melon with black currant juice



越式香茅青檸鮮蟹蓋

Baked whole crab shell stuffed with crab meat,
lemongrass and lime in Vietnamese Style



原隻椰皇花膠海底椰燉竹絲雞湯

Double-boiled silky chicken soup with sea coconut and fish maw
in whole coconut



酒糟陳年花雕蒸星斑球

Steamed spotted groupa fillet with Chinese yellow wine
and fermented glutinous rice lees



雞油菌濃湯浸椰菜苗

Simmered baby cabbage with chanterelle mushroom in supreme stock



順化牛肉湯過橋和牛紅米線

Wagyu beef red rice vermicelli in hue spicy beef soup



椰汁燕窩及蝶豆花河粉配菠蘿亞答子蜜

Bird's nest with coconut milk, butterfly pea flower jelly, pineapple and atap seed compote

每位港幣 HK\$888 per person

以上價目另收加一服務費。All prices are subject to 10% service charge.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.