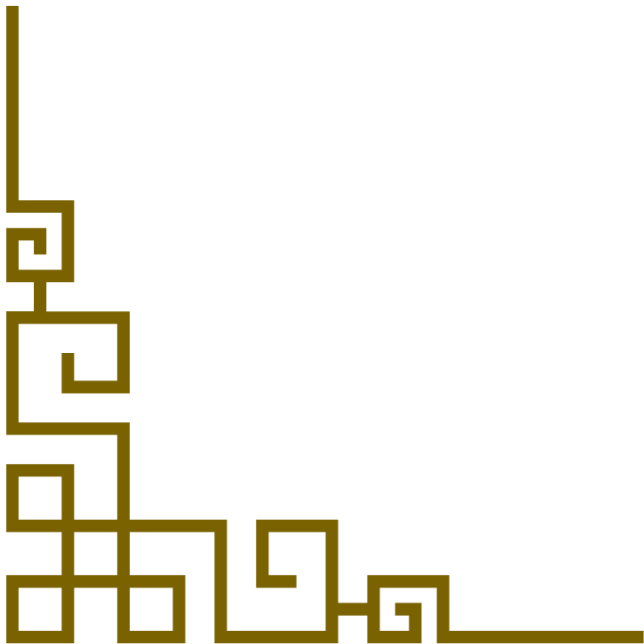


# GARDEN LOUNGE



## 茗茶及葡萄酒

### PREMIUM TEA & WINE

茗茶 HOUSE TEA	香片 Jasmine	每位 per person	
	壽眉 (白玉牡丹) Shoumei (White Peony)	40	
	家藏普洱 Aged Puer		
特級茗茶 PREMIUM CHINESE TEA	皇品鐵觀音 Supreme Tie Guan Yin	每位 per person	
	白毫銀針 Silver Needle	75	
	桂花人參烏龍 Osmanthus Ginseng Oolong Tea		
極品茗茶 DELUXE CHINESE TEA	鳳凰單叢 Phoenix Oolonge Guan Yin	每位 per person	
	武夷大紅袍 Wuyi Da Hung Pao	120	
葡萄酒 WINE		杯 Glass / 瓶 Bottle	
氣泡酒 Sparkling Wine	NV Grace Vineyard Angelica Cabernet Franc – Shanxi, China	180	900
	怡園德寧期盼品麗珠起泡葡萄酒 – 山西·中國		
白酒 White Wine	2023 Puchang Vineyard Rkatsiteli – Xinjiang, China	190	1150
	2023 蒲昌 白羽干白葡萄酒 – 新疆·中國		
	2023 Longyu Selection Cabernet Sauvignon Blanc de Noir - Ningxia, China	165	900
	2023 龍諭赤霞珠乾白葡萄酒 – 寧夏·中國	200	1200
	2023 Xige N28 Chardonnay – Ningxia, China		
2023 西鴿酒莊 N28 夏多內 – 寧夏·中國			
紅酒 Red Wine	2018 Puchang Vineyard Beichun – Xinjiang, China	190	1150
	2018 蒲昌北醇干紅葡萄酒 – 新疆·中國		
	2020 Xige N28 Cabernet Sauvignon – Ningxia, China	180	1100
	2020 西鴿酒莊 N28 赤霞珠 – 寧夏·中國	230	1380
	2022 Silver Heights Jiayuan Pinot Noir – Ningxia, China		
	2022 銀色高地 家園黑皮諾 – 寧夏·中國		1560
中國白酒 Chinese White Wine	2020 Grace Vineyard Deep Blue – Shanxi, China		
	2020 怡園酒莊 Deep Blue – 山西·中國		
	Kweichow Moutai Flying Fairy 53%		7500 (500ml)
	飛天貴州茅台酒 53%		1380 (700ml)
	Jiang Xiao Bai Intimate Friend		
	江小白三五摯友手工精釀高粱酒		

# 粵韻滋味晚市至尊套餐

## FLAVOURS OF CANTON SUPREME SET DINNER

每位 \$988 per person (兩位起 Minimum 2 persons)

### 前菜拼盤 APPETISER PLATTER

四川口水雞 Chilled Sichuan Style Mouth-watering Chicken [G][S][N]

脆蔥滷鮑魚 Abalone with Crispy Scallion [S][G][SS]

魚子醬潮式凍鱸魚 Poached Seabass, Yellow Beans Paste, Amur Caviar [S][N][SS]

酸甜話梅車厘茄 Sweet & Sour Cherry Tomatoes with Preserved Plum [V]

### 湯品 SOUP

椰皇螺頭燉雞湯

Double-boiled Chicken Soup with Sea Conch in Whole Coconut [G][S][SS]

### 中段 MIDDLE

半隻片皮鴨配饅饅、青瓜、京蔥、哈密瓜

Half Peking Duck with Momo, Cucumber, Leek, Melon [G][S][SS][N]

### 主菜 MAIN

全桌分享 For Sharing

低溫慢煮黑醋牛肋肉 Slow-cooked Beef Short Ribs with Black Vinegar [G][S]

果香酸甜蝦球 Sautéed Sweet & Sour Shrimp with Seasonal Fruits [G][S][SS]

櫻花蝦百合炒山藥 Stir-fried Yam with Sakura Shrimp and Lily Bulbs [G][SS][S]

瑤柱蛋白炒飯 Dried Scallop and Egg White Fried Rice [G][S]

### 甜品 DESSERT

選擇一款 Choose one

黑芝麻花生慕絲配芝麻雪糕

Black Sesame Mousse & Peanut Cream, Sesame Ice Cream [G][D][N]

杏仁豆腐小籠包配薑味朱古力醬

Almond Tofu Xiao Long Bao, Ginger Chocolate Dip [M][G][D][N]

每位另加港幣\$450 搭配侍酒師精選葡萄酒(3杯)

Additional \$450 per person with sommelier-selected wine pairing (3 glasses)

每日晚上 6:00 - 9:30 供應

Available Daily from 6:00 p.m. to 9:30 p.m.

[M] Signature [V] Vegetarian [G] Contain Gluten [S] Seafood [D] Contain Dairy [N] Contain Nuts [SS] Sustainable  
Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

[M] 招牌 [V] 素食 [G] 含有麩質 [S] 海鮮 [D] 含有乳製品 [N] 含有堅果 [SS] 可持續

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。