嘗・置地
TASTE OF LANDMARK

每道菜式將單獨擺盤呈現 Courses will be presented and individually plated

每位 680 per person

包含兩杯酒或茶 Inclusive of 2 glasses of wine or tea pairing

酒 WINE

Domaine Guiberteau, Saumur Blanc, Loire Vally, France 2023

Francois Thienpont, Causse Rouge, Bordeaux, 2019

茶 TEA

Sparkling Jasmine Tea
from Copenhagen

Plum Blossom
Seedlip Garden, Salted Plum & Chrysanthemum

週一至週三供應
Available on Monday to Wednesday

燒椒皮蛋
Charred Chili-Glazed Century Eggs

金陵鹽水鴨
Jinling Salted Duck

四喜手撕烤麩
Four Joys Braised Wheat Gluten with Black Fungus, Shiitake & Enoki Mushrooms

涼拌舟山紅蝤頭
Chilled Jellyfish Tossed in Aged Vinegar from Zhoushan

生拆蟹肉羹
Rich Braised Crab Meat Soup

韭香軟兜
Stir-Fried Shredded Eel with Yellow Chives

蝦籽冬筍豆苗
Stir-fried Pea Shoots with Water Bamboo and Dried Shrimp Roe

東坡肉伴上海菜飯
Dungpo Pork with Vegetables Rice

鮮肉小籠包
Classic Steamed Xiao Long Bao

桂花酒釀丸子
Glutinous Rice Dumplings in Osmanthus-Scented Sweet Rice Wine Soup

流沙黃金湯圓
Golden Salted Egg Yolk Custard Sesame Balls (Deep-Fried)

如有特殊飲食要求或對某些食物過敏，請聯繫餐廳經理。價格以港幣計算，另加一服務費。
Should you have specific allergies or intolerances, please inform the manager who can offer advice.
Prices are in Hong Kong dollars and subject to 10% service charge.