

# 佳餚美酒、喜嘗玉饌

## 富國魚露柚子西檸元貝皇

Pan-fried Hokkaido scallop, pomelo, lime, fermented fish sauce  
**Perrier Jouët Grand Brut NV Champagne, France**

## 十五年陳皮錦繡鮮蝦羹

Braised shrimp soup, vegetable, tangerine peel

## 干邑三蔥爆龍蝦

Wok-fried fresh lobster, assorted onion, Cognac  
**Chablis, Billaud Simon 2019 Burgundy, France**

## 信宜欖角陳皮蜜汁黑毛豬脆腩件

Deep-fried Spanish pork belly, black olives, tangerine peel, honey glazed  
**Château Argadens, Bordeaux Supérieur AOC 2017 Bordeaux, France**

## 蝦籽鮑汁脆皮海參

Crispy sea cucumber stuffed, prawn, minced pork, shrimp roe, abalone sauce  
**Bourgogne Cuvée Saint-Vincent, Vincent Girardin 2018 Burgundy, France**

## 松露南瓜蟹肉蛋白絲苗

Fried rice, crab meat, black truffle, pumpkin, egg white

## 生磨蛋白杏仁茶伴棗皇糕

Sweetened almond cream, egg white, sesame dumpling  
Steamed red date pudding

**每位 HK\$1,088**

另加港幣 \$488 元享用美酒配搭

HK\$1,088 per person

Add HK\$488 per person for wine pairing

Mira Plus 會員尊享 7 折優惠。推廣日期: 2022 年 12 月 1 – 15 日。

另收加一服務費及茗茶，優惠不適用於 Mira Plus 會員餐飲禮券。

優惠只適用於堂食。敬請預訂，售完即止。

Mira Plus Members enjoy 30% discount. Promotion Period: 1 – 15 Dec 2022.  
Plus 10% service charge and Chinese Tea. Not applicable for Mira Plus Members coupons.  
Offer is applicable for dine in only.

Advance reservation is required. Offer valid while stocks last.

# 聚物天美、老饕垂青

## 金箔魚子醬乳豬鵝肝脆多士

Suckling pig toast, foie gras pate, caviar, gold leaf  
Perrier Jouët Grand Brut NV Champagne, France

## 天籽蘭石斛螺頭花膠湯

Double-boiled fish maw soup, sliced conch, dendrobium flower

## 金榜醬澳洲龍蝦球伴炸饅頭

Braised Australian lobster, spicy sauce, deep-fried bun  
Riesling, Schloss Vollrads, Kabinett 2019 Rheingau, Germany

## 脆皮澳洲和牛面頰

Crispy Wagyu beef cheek  
Château Crabitey, Graves AOC 2016 Bordeaux, France

## 蠔皇四頭湯鮑伴鵝掌

Braised 4 head abalone, goose web, oyster sauce  
Marsannay, René Bouvier, 'Les Longeroies' 2018 Burgundy, France

## 養生湯伴香煎北海道元貝皇

Pan-fried Hokkaido scallop, vegetable, chicken soup

## 蝦籽鮑汁玉子煎生麵

Pan-fried noodles, Japanese tofu, shrimp roe, abalone sauce

## 楊枝金露伴燕窩蛋撻仔

Chilled mango cream, Chinese pomelo, sago  
Baked mini egg tart, bird's nest

## 每位 HK\$1,688

另加港幣 \$488 元享用美酒配搭

HK\$1,688 per person

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# 品嚐細味、精緻手工

## 梅酒海膽北海道元貝皇啫喱凍

Pan-fried Hokkaido scallop, jelly, sea urchin, plum wine  
Perrier Jouët Grand Brut NV Champagne, France

## 冬蟲草花膠螺頭濃湯

Double-boiled fish maw soup, cordyceps, sea conch

## 陳年女兒紅桃膠澳洲龍蝦球

Braised Australian lobster, peach gum, egg white, Chinese wine  
Marsannay blanc, René Bouvier Monopole 'Le Clos' 2018 Burgundy, France

## 蒜片香蔥鹿兒島和牛粒

Pan-fried Wagyu beef, garlic, spring onion  
Château Crabitey, Graves AOC 2016 Bordeaux, France

## 蠔皇 19 頭南非吉品鮑伴鵝掌蝦籽柚皮

Braised South Africa 19 head Yoshihama abalone, goose web, pomelo pee, oyster sauce  
Volnay, Moillard 2014 Burgundy, France

## 金腿燕液釀貴州竹筴

Braised bird's nest, bamboo pith, Yunnan ham

## 蟹皇東星斑球燴伊府麵

Braised E-fu noodles, spotted garoupa fillet, crab roe

## 香檳啫喱芒果布甸配椰汁柚子西米露

Chilled mango pudding, champagne jelly, pomelo, sago, coconut juice

每位 HK\$2,688

另加港幣 \$488 元享用美酒配搭

HK\$2,688 per person

Add HK\$488 per person for wine pairing

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