

Destination Lantau : A Culinary Discovery

尋味大嶼：美食探索之旅

每位 HK\$588 per person

Nectar Pairing (Non-alcoholic beverages \$188) 無酒精飲品配對 \$188

Potion Pairing (Wine and Gin Pairing \$348) 葡萄酒及乾氈酒搭配 \$348

Embark on an unparalleled gastronomic journey that fuses the distinctive flavors of Lantau and Hong Kong with refined Western culinary techniques.
以舌尖漫遊大嶼山與香港的獨特風情，邂逅西式精緻廚藝，展開一趟薈萃中西風味精髓的味覺之旅。

For the best dining experience, this menu is designed to be shared by the entire table.
為了提供最佳的用餐體驗，此份菜單設計為全桌共享。

AMUSE BOUCHE 開胃菜

Grilled Squid and Crispy Whitebait

Spicy chorizo puree

烤魷魚乾和炸白飯魚，配香辣西班牙腸醬

FIRST COURSE 頭盤

Hong Kong Style Gazpacho

港式西班牙凍湯

Argentinian red shrimps, Hokkaido scallops, Hong Kong preserved plum, brown sugar ginger

阿根廷紅蝦、北海道帶子、香港話梅、黑糖薑

Pavilion Fruit Punch

Pavilion 雜果賓治

Glass of Rose by Ott, Provence, France

法國玫瑰酒

SECOND COURSE 第二道菜

Lantau Style Risotto

「大嶼」風味義大利燉飯

Abalone, Lobster, dried scallop, Jinhua ham

配鮑魚、龍蝦、瑤柱、金華火腿

Glass of Viognier "Supernovae" Julie Karsten, Rhone Valley

法國白酒

SORBET 雪葩

Time to "Breeze" Fruit Sorbet

清新鮮果雪葩

Hong Kong "TWO MOONS" Gin

本地品牌緻月招牌乾氈酒

MAIN COURSE 主菜

Grouper Two Ways

石斑魚兩吃

Fish maw, dried shrimps, passion fruit & yuzu sauce

配花膠扒、蝦乾、百香果柚子汁

Hong Kong Mezzanine Makers Sparkling tea

本地品牌Mezzanine Makers 氣泡茶

Glass of Te Pa Sauvignon Blanc, New Zealand, Marlborough

紐西蘭白酒

OR

Lantau Style Surf & Turf

大嶼海陸風味

Australian M4 Wagyu, sea cucumber, shrimp paste red wine jus

澳洲M4和牛、海參、蝦醬紅酒汁

Hong Kong Mezzanine Makers Sparkling tea

本地品牌Mezzanine Makers 氣泡茶

Glass of Cotes du Rhone "Metaphysiques des cuves", Julie Karsten, Rhone Valley

法國紅酒

DESSERT 甜品

Tung Chung Sweet

東涌甜韻

Hazelnut mousse tart, citrus peel, longan, malt sugar

榛子慕絲撻、果皮、龍眼、麥芽糖

All prices mentioned are in hong kong dollars & 10% service charge applies

所有價目均以港幣計算及須另加10%服務費

Accor Plus/ ALL Plus Members will receive a 10% discount

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