



品茗·賞粵

A Journey of Chinese Tea and Flavours

22 August 2026

前菜

龍蝦伴醬蘿蔔釀荔枝

Amuse-Bouche

Local Lobster, Marinated Radish, Lychee, Chilled

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

點心拼盤

自家製XO醬星斑菜苗餃·牛油果雞絲春卷

Dim Sum Duo

Leopard Coral Garoupa Dumpling, Seasonal Green, Homemade XO Sauce, Steamed

Local Chicken Spring Roll, Avocado, Deep-Fried

福鼎七窰寶珠香片 Fu Ding 7 Layers Scented Jasmine · 2016

蘋果肉桂三蔥焗鱈魚

Cod, Apple, Cinnamon, Spring Onion, Shallot, Onion, Baked

政和牡丹 Fujian Zhenghe Peony · 2021

櫻花蝦元貝汁乾燒虎蝦球伴脆腸粉

Tiger Prawn, Crispy Rice Roll, Sakura Shrimp and Conpoy Sauce, Pan-Seared

缸底釀造醬油乾炒本地牛河

Flat Noodles, Sliced Local Beef, Aged Artisan Naturally Brewed Soy Sauce, Stir-Fried

大理雪山古樹白茶 Da Li Snowy Mountain Ancient Arbor White · 2026

迷你蛋白杏仁茶·自製迷你冬蓉酥

Mini Almond Cream, Egg White, Sweetened

Homemade Mini Wax Gourd Paste Puff, Baked

四川蒙頂碧潭飄雪 Sichuan Mengding Snow Flake White Tea





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12 September 2026

前菜

山西老陳醋香鱈魚粒

Amuse-Bouche

Golden Cubed Cod, Shanxi Aged Vinegar Glaze

點心拼盤

蟹肉雲腿菜苗餃 · 藍天使蝦脆皮紅米腸

Dim Sum Duo

Crab Meat Dumpling, Yunnan Ham, Seasonal Green, Steamed
Crispy New Caledonia Blue Prawn Roll, Steamed Red Rice Wrap

玫瑰露酒糟網油香煎東星斑球

Leopard Coral Grouper, Wine Lees, Lard Net,
Homemade XO Sauce, Aged Mei Kuei Lu Chiew, Pan-Seared
安徽洞庭碧螺春 Anhui Dong Ting Bi Luo Chun

黑虎掌菌焗本地鮮雞

Local Chicken, Black Tiger Paw Mushroom, Baked
安徽蝙蝠洞六安瓜片 Anhui Bat Dan Liu'An Gua Pian

大澳蝦膏蟹肉炒香苗

Fried Rice, Crab Meat, Egg, Tai O Dried Shrimp Paste

杭州西湖明前獅峰龍井 Hangzhou West Lake Pre-Ching Ming Lion Peak Long Jing · 2025

桃膠豆腐奶凍 · 脆皮肉桂北海道 3.6 牛乳卷

Peach Resin, Tofu Panna Cotta, Chilled
Chinese Leche Frita, 3.6 Milk, Cinnamon, Deep-Fried
四川蒙頂甘露 Sichuan Mengding Dew Drops · 2026





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24 October 2026

前菜

魚子醬玉梨凍龍蝦

Amuse-Bouche

Local Lobster, Caviar, Pear, Crispy Nest, Chilled

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

南巖鐵觀音 South Cliff Iron Buddha

點心拼盤

香檳藍天使蝦餃 · 即焗桂圓雞粒酥

Dim Sum Duo

New Caledonia Blue Prawn Dumpling, Bamboo Shoot, Champagne, Steamed

Local Chicken Tart, Dried Longan, Onion, Baked

蟹肉雲腿釀脆皮鳳翼

Stuffed Local Chicken Wing, Crab Meat, Yunnan Ham, Deep-Fried

武夷山肉桂 Wuyi Mountain Rou Gui

遠年陳皮和牛面頰煲

Wagyu Beef Cheek, Turnip, Aged Tangerine Peel, Braised in Clay Pot

薑蔥叉燒蝦籽撈粗麵

Flat Egg Noodles, Barbecued Pork, Dried Shrimp Roe, Ginger, Spring Onion, Tossed

第一代折枝武夷山大紅袍 Wuyi Mountain Big Red Robe · 2008

椰汁抹茶馬豆糕 · 懷舊黑白芝麻卷

Coconut Milk, Matcha, Split Pea Pudding, Chilled

Black and White Sesame Roll

潮安鳳凰宋種單欖嶠山東方紅 Chao An Feng Huang Song Dynasty Eastern Red · 2015





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21 November 2026

前菜

自家製柑桔醬玉梨凍澳洲帶子

Amuse-Bouche

Australian Scallop, Pear, Homemade Marmalade, Crispy Nest, Chilled

點心拼盤

牛肝菌榆耳菠菜餃 · 即焗蘋果玉桂叉燒酥

Dim Sum Duo

Porcini Dumpling, Elm Fungus, Spinach Wrap, Steamed
Barbecued Pork Puff, Apple, Cinnamon, Baked

祁門紅茶 Qimen Black Tea

香酥奶油軟殼蟹伴蜜糖小饅頭

Soft-Shell Crab, Bun, Cream, Honey, Deep-Fried

昌寧千五年紅茶 Changning 1500-Year-Old Arbor Black Tea

柱侯可可豆炆牛腩

Beef Brisket, Cocoa Bean, Bean and Sesame Paste, Stewed

鍋燒干巴菌雲腿鮑魚瑤柱炒飯

Fried Rice, Abalone, Ganbajun Fungus, Conpoy, Yunnan Ham, Egg, Served in Clay Pot

武夷山星村桐木正山小種功夫紅茶 Wuyi Mountain Star Village Tong Mu Kung Fu Black Tea

鴛鴦水晶包

Sweetened Crystal Dumpling, Red Bean, Steamed

Sweetened Crystal Dumpling, Lotus Seed Paste, Steamed

冰島老寨紅茶 Yunnan Bingdao Lao Zhai Black Tea · 2026





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19 December 2026

前菜

香煎藍天使蝦墨魚餅

Amuse-Bouche

New Caledonia Blue Prawn and Cuttlefish Patty, Water Chestnut, Chinese Celery, Pan-Fried

點心拼盤

銀湖天鵝酥·翠玉瓜蟹肉龍蝦水晶餃

Dim Sum Duo

Roasted Goose Puff, Onion, Sesame, Deep-Fried

Local Lobster Dumpling, Crab Meat, Zucchini, Lobster Sauce, Crystal Wrap, Steamed

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

湖南茯磚 Hunan Fu Brick Black Tea · 2006

鍋巴乾燒虎蝦球

Tiger Prawn, Tomato Sauce, Crispy Rice, Stir-Fried

孫義順六安貢尖 Sun Yi Shun Liu'an Imperial First Flush · 2016

鮮菌和牛禮盒

Sliced A5 Wagyu Beef, Morel, Matsutake, Pan-Seared

貴州康磚 60 年代金龍金磚 Guizhou Kang Brick Golden Dragon Golden Brick of the 60's

生炒海味臘味糯米飯

Glutinous Rice, Air-Dried Preserved Meat, Conpoy, Dried Shrimp, Dried Squid,
Egg, Spring Onion, Wok-Fried

陳皮紅豆沙·自家製迷你紅豆酥

Red Bean Cream, Aged Tangerine Peel, Sweetened

Mini Homemade Red Bean Paste Puff, Baked

60 年代廣西蒼梧六堡 Guangxi Liu Bao of the 60's





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23 January 2027

前菜

胡麻醬蝦球

Amuse-Bouche

Shrimp, Sesame Paste, Chilled

點心拼盤

杞子瑤柱鮮蝦燒賣 · 安蝦黑毛豬鹹水角

Dim Sum Duo

Pork Dumpling, Shrimp, Conpoy, Crab Roe, Wolfberry, Steamed
Iberico Pork Glutinous Rice Dumpling, Dried Shrimp, Deep-Fried

20 年昌泰號熟餅 20-Year-Old Changtai Cooked Puer Cake

香蔥脆皮蟹皇百花雞

Chicken Piece, Minced Shrimp, Crab Roe, Spring Onion, Pan-Fried

40 年江城大葉老散青普洱 40-Year-Old Jiangcheng Arbor Puer

魚香玉子豆腐珍寶蠔煲

Jumbo Oyster, Egg Tofu, Salted Fish, Minced Pork, Braised in Clay Pot

冰島南逼 Yunnan Bingdao Nanbi Ancient Arbor Puer · 2026

石澳梅菜炆西班牙五層腩配香苗

Crispy Iberico Pork Belly, Local Shek O Pickled Chinese Cabbage Pith, Served with Steamed Rice

湖南 60 年千兩茶 Hunan 60-Year-Old Thousand-Tael Tea

流沙奶皇煎堆仔 · 自家製桂花糕

Lava Egg Custard Sesame Ball, Deep-Fried

Homemade Osmanthus Jelly, Chilled

