

逸軒師房宴 I - 春夏盎然 · 味嚙粵髓
Yat Heen Chef's Special Menu I –
“The Taste of Seasonal Cantonese Delicacies”

逸 · 嚙

輕煎紅蔥鮑魚、招牌鬚毛豬叉燒皇、金沙花雕脆鮑菇
Lightly Pan-seared Abalone with Red Shallots,
Signature Barbecued Mangalica Pork,
Crispy King Oyster Mushroom with Salted Egg and Hua Diao Wine

逸 · 湯

金柱松茸花膠燉海螺
Double-boiled Sea Conch Soup with Fish Maw, Dried Conpoy and Matsutake Mushroom

逸 · 藝

鮮拆蟹肉炸蟹蓋
Deep-fried Stuffed Crab Shell with Fresh Crab Meat

古法清湯蘿蔔牛腩

Braised Beef Brisket with Radish in Traditional Clear Broth

胡椒汁煎焗黃魚

Pan-roasted Yellow Croaker with Black Pepper Sauce

脆脂古法生炒時令菜苗

Stir-fried Seasonal Vegetables with Crispy Pork Lard

逸 · 匠

蝦湯海鮮旺菜芝士湯烏冬
Udon in Prawn and Seafood Cheese Soup with Chinese Cabbage

逸 · 露

桂花糖提子乾蜜瓜冰粉
Osmanthus Sugar with Honeydew Melon, Ice Jelly and Raisin

每位 HK\$588

HK\$588 per person

- 以上價目另設茶芥及加一服務費 Above price is subject to tea charge and 10% service charge
- 逸軒師房宴須提前 24 小時預訂 24 hours advance booking is required for Yat Heen Chef's Special Menu
- 廂房設有最低消費 Minimum charge is applied for Private Dining Room booking
- 菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

逸軒師房宴 II - 春夏盎然 · 味嚐粵髓
Yat Heen Chef's Special Menu II –
“The Taste of Seasonal Cantonese Delicacies”

逸 · 嚐

新鮮沙薑北寄貝、韓式柚子蜜餞金蠔、杏香脆波士頓龍蝦鉗
Surf clam with Sand Ginger,
Honey-glazed Golden Oyster with Pomelo Sauce,
Almond-crusted Boston Lobster Claw

逸 · 湯

昆布鮮合桃鮑魚燉海螺
Double-boiled Sea Conch Soup with Fresh Abalone, Kombu and Fresh Walnut

逸 · 藝

馬告煎山藥波士頓龍尾
Pan-seared Boston Lobster Tail with Magao Pepper and Chinese Yam

紅燒濃湯「安記」25頭吉品南非鮑魚遼參

Braised 'On Kee' 25-head Premium South African Abalone and Sea cucumber with Brown Sauce

港式咖喱牛根腩配炸饅頭

Hong Kong Style Curry Beef Brisket with Deep-fried Bun

豆漿小米浸菜苗

Poached Seasonal Vegetables with Millets and Soymilk Broth

逸 · 匠

藤椒焗番茄肉醬天使麵

Angel Hair Pasta Baked with Tengjiao Pepper, Tomato and Meat Sauce

逸 · 露

牛油果甘露

Avocado Sago Sweet Soup

每位 HK\$888

HK\$888 per person

- 以上價目另設茶芥及加一服務費 Above price is subject to tea charge and 10% service charge
- 每兩位客人可獲贈一盒「安記」- 小食鮑魚零食禮盒 A complimentary box of 'On Kee' one Bite Abalone will be offered for every 2 persons
- 逸軒師房宴須提前 72 小時預訂 72 hours advance booking is required for Yat Heen Chef's Special Menu
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ALVA

HOTEL BY ROYAL

帝逸酒店

逸軒師房宴 III - 春夏盎然 · 味嚙粵髓
Yat Heen Chef's Special Menu III –
“The Taste of Seasonal Cantonese Delicacies”

逸 · 嚙

拌飯醬香蔥白木耳煙子皇、蘋果木煙薰鵝肝多士、韓式柚子桑棗脆皮蝦球
Marinated White Fungus and Razor Clam with Pepper Sauce,
Applewood Smoked Foie Gras on Toast,
Crunchy Prawn Balls with Korean Yuzu and Mulberry Sauce

逸 · 湯

淮杞遼蓼海螺燉老雞

Double-boiled Elderly Chicken Soup with Dried Scallop, Sea Cucumber and Sea Whelk

逸 · 藝

威士忌酒香片皮鴨

Whisky-flavoured Roast Peking Duck

紅燒澳洲黑珍珠鮑魚(半隻)高湯鵝掌翡翠

Braised Australian Black Pearl Abalone (Half Piece), with Goose Web and Vegetables
in Superior Broth

豉汁蒸秘制脆鱈

Steamed Eel with Black Bean Sauce

風乾火腿魚子南瓜

Braised Pumpkin with Air-dried Ham and Fish Roe

逸 · 匠

香煎 A5 和牛煎蛋飯

Pan-fried A5 Wagyu and Fried Egg with Rice

逸 · 露

萬壽果椰汁燕液

Coconut Bird's Nest Soup with Papaya

每位 HK\$1,188

HK\$1,188 per person

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