

米芝蓮星饌套餐

MICHELIN STAR DISCOVERY MENU

蜀道五味攪盒

APPETIZER COMBINATION

椒麻翡翠茼蒿笋、碧城麻醬火腿片、樟樹港辣椒拌象拔蚌、傳統夫妻肺片、川味油鹵鮮鮑
Tossed stem lettuce with green peppercorn sauce and spring onion
Homemade sesame sauce on sliced ham and seasonal vegetables
Tossed baby Geoduck with Zhangshugang pepper
Traditional Sichuan braised beef innard with peanuts, sesame in chili and peppercorn sauce
Marinated fresh abalone with homemade chili sauce, Sichuan style

寶祿爵酒莊、天然乾型、埃佩爾奈

Pol Roger, Pure Extra Brut, Épernay

八寶茶 / Eight Treasure Tea

芙蓉官燕雞豆花

STEWED BIRD'S NEST WITH MINCED CHICKEN AND EGG WHITE IN BOUILLON

泡椒扣關東遼參

BRAISED SEA CUCUMBER WITH PICKLED CHILI AND NOODLES

2021 恩克洛斯莊園、夏布利一級園 蒙特曼、勃艮第、法國

Domaine de l'Enclos Chablis 1er Cru Montmains, Burgundy, France

四川辣炒龍躉

WOK-FRIED GIANT GAROUPA WITH DRIED CHILI AND PEPPERCORN, SICHUAN STYLE

2019 舒伯格酒莊、賽靈、雷司令、阿爾薩斯、法國

Schlumberger Saering Riesling, Alsace, France

金花藏茶 / Golden Flower Tibetan Tea

藤椒秋葵炒和牛

WOK-FRIED DICED WAGYU BEEF WITH OKRA, PEPPER, GARLIC AND PEPPERCORN

2015 力關酒莊、聖朱利安、波爾多、法國

Château Lagrange, Saint-Julien, Bordeaux, France

雞絲涼麵

CHILLED FLAT NOODLES WITH SHREDDED CHICKEN, CUCUMBER, SESAME SAUCE AND CHILI OIL

宜賓紅茶 / Yibin Black Tea

糍粑醪糟冰粉

CHILLED NICANDRA JELLY WITH DICED GLUTINOUS RICE CAKE, RED BEAN, FERMENTED RICE, DRIED RAISIN AND CRUSHED PEANUT IN BROWN SUGAR SYRUP

三旬茉莉青梅茶酒

Sanxun Jasmine and Plum Tea Wine

碧潭飄雪 / Bi Tan Piao Xue Jasmine

自製精美甜點

PETIT FOUR

每位 / per person

8道菜 / 8 courses

1,280

精美配茶 / with tea pairing

1,580

精美配酒 / with beverage pairing

1,980