PROVIDING YOU THE FINEST CUISINE

天龍軒
TIN LUNG HEEN

龍軒午宴
EXECUTIVE SET LUNCH

天龍獻粹
Chef's Premium Selection
桂花蜜汁叉燒、蘿蔔蓉煎蘿蔔糕
Barbecued pork with osmanthus flower honey
Pan-fried turnip cake with minced turnip and preserved meat
NV Ruinart, Blanc de Blancs, Champagne, France

糖醋軟殼蟹、三文魚子螺肉燉蛋
Deep-fried soft-shell crab in sweet and sour sauce
Steamed egg with minced conch and salmon roe

薑蔥脆餅煎帶子、蒜片炒芥蘭
Pan-fried scallop with ginger and spring onion served with crispy cracker
Wok-fried Chinese kale with sliced garlic
2021 Terra Costantino,"Contrada Blandano", Etna Bianco, Sicilia, Italy

辣味雞樅菌牛肋肉、蝦乾鮑粒荷葉飯
Wok-fried sliced beef rib with termite mushrooms in chilli sauce
Fried rice with diced abalone, goose and dried shrimp wrapped in lotus leaf
2016 Castello Banfi, Brunello di Montalcino, Tuscany, Italy

天龍甜品薈萃
Chef's Specialty Desserts
杞子杏仁露、精製冬蓉酥
Sweetened almond cream with goji berries
Baked winter melon puff

每位 HK$618
HK$618 per person

包括白酒或紅酒一杯
Including a glass of white or red wine from Sommelier's selection

每位 HK$700 可配搭美酒
Selected premium wines are available at an additional HK$700 per person

兩位或以上
Minimum order for 2 persons

以上套餐只適用於主用餐區
This menu is only available for main dining area

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員
If you have any concerns regarding food allergies, please inform your server before ordering
所有價目以港元計算另加壹服務費
All prices are in HK$ and subject to 10% service charg