

桃里嗜味套餐

Tao Li Tasting Set Menu

桃里三小碟

(椒鹽阿拉斯加蟹腳、醋香柚皮、話梅紅酒浸車厘茄)

Appetiser platter

(deep-fried Alaska crab legs, spicy salt;
marinated pomelo peel, black vinegar;
simmered cherry tomatoes, preserved plum sauce, red wine)

原個椰皇珍珠肉燉豬腱湯

Double-boiled whole coconut soup, dried pearl meat, pork shin

水晶大花蝦球配海鮮湯蒸蛋白

Braised prawns, steamed egg white, seafood broth

日本尖椒野菌炒 A5 和牛粒

Sautéed diced A5 Wagyu, wild mushrooms, Japanese peppers

金腿濃湯浸菜苗竹筍卷

Simmered stuffed bamboo pith rolls, baby vegetables, Jinhua ham broth

蟹皇蟹肉燴伊府麵

Braised e-fu noodles, crabmeat, crab coral

冰花棗皇圓肉燉桃膠

Double-boiled dried longan, peach resin, red date, rock sugar

美點映雙輝

Chinese petits fours

每位 HKD1,180 per person

如您對任何食物有過敏反應，請通知服務員相關資料。Please advise our associates if you have any food allergies.
以上價目須另加一服務費。Price is subject to 10% service charge.