



金 絲 綢
SILKS

MOTHER'S DAY SET MENU

188/pp

Including a glass of 2012 Veuve Clicquot Ponsardin Vintage Brut, Reims, France

粵式叉燒鴨胸, 麵包多士, 軟心老陳醋
Char Siu Duck Confit, Crostini, Chikiang Vinegar Jelly

脆炸西葫蘆花, 新州海鹽, 芝麻醬
Fried Prawn Mouse Zucchini Flowers, Murray River Pink Salt Flakes, Goma Dressing

酸辣蟹肉羹
Hot & Sour Crab Meat Soup

芝士川椒白汁焗龍蝦
Oven-Baked Australian Lobster with Sichuan Pepper, Cheese & White Wine Sauce

椰青酸橙雪酪
Coconut & Kaffir Lime Sorbet

腐乳味噌醬焗巴塔哥尼亞牙魚, 脆皮梭海老蝦子粉, 烏魚子, 淮山醬
Fermented Beancurd Marinade Patagonia Toothfish, Crispy Skin & Sakura Ebi
& Bottarga Crust, Nagaimo Yam Foam

OR

24小時慢火焗藥材和牛肋骨, 紅燒醬汁, 炭蔥
24 Hours Braised Wagyu Beef Ribs, Cantonese Sauce, Charcoal Shallot

生炒八寶飯
Eight Treasure Glutinous Fried Rice, Dried Scallop, Mushroom, Lotus Seed,
Goji Berry, Chicken, Beancurd, Red Dates, Edamame Wrapped in Lotus Leaves

&

蒜香辣椒西蘭花苗
Broccolini, Chili & Garlic with XO Crumbs

DESSERT

日式菊桂布甸
Chilled Chrysanthemum & Osmanthus Pudding