# 米芝蓮星饌套餐

## MICHELIN STAR DISCOVERY MENU

### 蜀道五味攢盒

APPETIZER COMBINATION

椒麻翡翠高筍家身、蓉城口水葵花雞身、虎皮燒椒象拔蚌身、老成都燈影左口魚片身、川味油鹵鲜鮑身

Tossed stem lettuce with green peppercorn sauce and spring onion Chilled sunflower chicken with crushed peanuts, chili sauce, sesame sauce and pepper oil, Sichuan style Tossed baby Geoduck with green pepper Crispy halibut with Sichuan peppercorn sauce

寶祿爵酒莊天然乾型

Champagne Pol Roger Pure Extra Brut

八寶茶 / Eight Treasures Tea

## 芙蓉官燕雞豆花

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

#### 泡椒扣關東遼參為

Braised sea cucumber with pickled chili and noodles

2020 悅寶莫雷酒莊、默爾索、勃艮第、法國 Jobard Morey Meursault, Burgundy, France

### 四川辣炒龍躉 🕽

Wok-fried fillet of 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

雅安藏茶 / Ya'an Tibetan Tea

#### 山珍炒近江雪花和牛

Wok-fried diced Wagyu beef with porcini mushrooms, crispy garlic and Welsh onion

2013 小村莊酒莊、波爾多、法國 Château Petit Village, Pomerol, Bordeaux, France

武夷肉桂 / Wu Yi Cassia

# 老壇箱箱豆腐り

DEEP-FRIED TOFU STUFFED WITH SHRIMP AND MINCED PORK IN PICKLED CHILI SAUCE

## 荔枝巷鐘水餃 🕽

Pork dumplings in sweet soy sauce, chili oil and garlic

雲南金針 / Yunnan Golden Needle

#### 碧潭糍粑冰粉 配 精緻美點

Chilled Nicandra jelly with diced glutinous rice cake, red bean, fermented rice, dried raisin and crushed peanuts in brown sugar syrup Pairing with petit four

碧潭飄雪 / Bi Tan Piao Xue Jasmine

毎位 / per person 8道菜 / 8 courses 1,280 精美配茶 / per person with tea pairing 1,580 精美配酒 — 75毫升 / per person with wine pairing - 75ml 1,980