



滋補·回春套餐

REJUVENATING SPRING MENU

原價每位
original price per person

HK\$1,588

plus 10% service charge

國泰會員限時優惠每位
limited time offer per person

HK\$1,088

net price

每位包括一杯侍酒師精選佳釀配搭
Including one glass of Sommelier selected wine pairing per person

明閣三小碟

拍蒜醋香小黃瓜黑木耳·酒香海蜇醉鮑魚·極品蜜汁叉燒

Ming Court Appetiser Trio

Chilled cucumber and black fungus in black vinegar sauce

Drunken abalone with jellyfish in Hua Diao wine sauce

Supreme barbecued pork loin in honey sauce

川貝陳皮花膠燉鷓鴣

Double-boiled partridge soup with Sichuan fritillaria bulbs,
dried tangerine peel and fish maw

星洲椰香虎蝦球伴炸饅頭

Deep-fried tiger prawn in Singapore style accompanied with deep-fried bun

鮮花椒蒸龍躉柳

Steamed giant groupa fillet with fresh peppercorn in supreme soy sauce

蝦籽柚皮鵝掌

Braised pomelo peel and goose web with air-dried shrimp roe

砵酒陳皮燴和牛面頰

Braised Wagyu beef cheek with dried tangerine peel in Port wine sauce

乾燒遼參鮑汁脆米甜豆仁

Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce

黑糖桃膠薑汁3.6牛奶奶凍·鴛鴦美點雙輝

Chilled 3.6 milk pudding with peach resin and brown sugar in ginger sauce,
accompanied with Chinese petit fours

此套餐不可與其他推廣、折扣、會員優惠或優惠券同時使用。

以上菜單只限兩位起並適用於2023年3月1日至4月30日，限時優惠淨價已包含茶芥及加一服務費。

國泰會員在訂座時須提供有效會員號碼方可享此限時獨家優惠，付款時更可賺取高達港幣4元=5里數*。

This set menu cannot be used in conjunction with any other promotional offers, discounts, membership privileges and gift vouchers.

Minimum two persons per table and available from 1 March to 30 April 2023. Limited time offer net price is inclusive of tea charge and 10% service charge.

Cathay members can enjoy this exclusive limited-time offer by quoting a valid membership number when making a reservation, and earn up to HKD4=5 miles* when settling the bill.

*有關獎賞詳情，請向國泰查詢。受條款及細則約束。*For rewards promotion details, please check with Cathay. Terms and conditions apply.





滋補回春·佳釀套餐

REJUVENATING SPRING PAIRING MENU

【國泰銀卡、金卡及鑽石卡會員尊享 Cathay Silver, Gold & Diamond Members Exclusive】

原價每位
original price per person

HK\$1,988

plus 10% service charge

國泰會員限時優惠每位
limited time offer per person

HK\$1,388

net price

明閣三小碟

拍蒜醋香小黃瓜黑木耳·酒香海蜇醉鮑魚·極品蜜汁叉燒

Ming Court Appetiser Trio

Chilled cucumber and black fungus in black vinegar sauce

Drunken abalone with jellyfish in Hua Diao wine sauce

Supreme barbecued pork loin in honey sauce

<Delamotte Brut N.V., Champagne, France>

川貝陳皮花膠燉鷓鴣

Double-boiled partridge soup with Sichuan fritillaria bulbs,
dried tangerine peel and fish maw

星洲椰香虎蝦球伴炸饅頭

Deep-fried tiger prawn in Singapore style accompanied with deep-fried bun

<Domaine Faiveley Puligny-Montrachet

1er Cru Les Referts 2018, Burgundy, France>

鮮花椒蒸龍躉柳

Steamed giant garoupa fillet with fresh peppercorn in supreme soy sauce

蝦籽柚皮鵝掌

Braised pomelo peel and goose web with air-dried shrimp roe

<Petit Village 2012, Pomerol, France>

砵酒陳皮燴和牛面頰

Braised Wagyu beef cheek with dried tangerine peel in Port wine sauce

乾燒遼參鮑汁脆米甜豆仁

Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce

黑糖桃膠薑汁3.6牛奶奶凍·鴛鴦美點雙輝

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