



# 古越龍山

國宴唯一專用黃酒



鳳脂芙蓉龍蝦球

配二十年·國釀1959 (只此青玉)

圖片只供參考



# 古越龍山黃酒饗宴



開胃酒

Welcome Drink

雕王

Guyue Longshan - Diao Wang

古越龍山  
國宴唯一專用黃酒

前菜 · 醉三鮮

Appetizer · Drunken Seafood Combination

黑魚子黃酒馬友魚飯

Threadfin With Yellow Wine And Black Roe

醬油熟醉蝦

Drunken Shrimps In Soy Sauce

藤椒黃酒慢煮鮮鮑魚

Slow-Cooked Fresh Abalone With Rattan Pepper & Yellow Wine

配 庫藏十年陳紹興花雕酒

10-year-old Shaoxing Huadiao wine

湯

Soup

天籽金蘭螺頭燉豬脰湯

Double-Boiled Dendrobium Orchid Soup With Sea Whelk & Pork Shank

配 陳年紹興花雕酒五年

5-year-old Shaoxing Huadiao wine

主菜

Main Courses

鳳脂芙蓉龍蝦球

Steamed Fresh Lobster With Egg And Chicken Oil

配 二十年 · 國釀1959 (只此青玉)

Shaoxing Huadiao Liquor for Twenty Years · National Liquor 1959

黃酒濃湯慢煮走地雞

Slow-Cooked Free-Range Chicken Roll In Yellow Wine Bisque

豬油渣炒菜芯

Fried Choi Sum With Cracklings

山瑞裙燒豆麵

Braised Soft Shelled Turtle With Beans Noodles

配 陳年紹興花雕酒二十年

Aged Shaoxing Huadiao Wine 20 Years



甜品

Dessert

桂花蜜餞貢梨及雪燕薑汁奶凍

Sweet Fresh Pear With Osmanthus & Ginger Sauce Panna Cotta With Snow Swallow

配 善釀半甜型紹興黃酒

Shanmiang - Semi-Sweet Shaoxing Rice Wine

每位\$988 per person  
(兩位起 minimum 2 persons)

需一天前預訂  
Require one day pre-order in advance

需加一服務費 subject to 10% service charge