







# 卓逸會套餐 **BRILLIANT SET MENU**

#### 逸東叄錦碟

(芥末雲耳海蜇頭、蜜汁叉燒、話梅車厘茄)

**Appetizer Combination** 

(Marinated Jellyfish and Black Fungus with Wasabi, Honey-glazed Barbecued Pork, Chilled Tomatoes Marinated with Preserved Plum Juice)

### 花膠鮮杏汁燉白肺湯

Double-boiled Pork Lung Soup with Fish Maw and Almond

## 雪花松葉炸釀鮮蟹鉗

Deep-fried Fresh Crab Claw Stuffed with Minced Shrimp

### XO醬西蘭花海星斑球

Stir-fried Garoupa Fillet and Broccoli with XO Sauce

### 七味鹽燒羊鞍

Pan-fried Lamb Rack with Seven Spices

### 瑤柱崧子蛋白炒飯

Fried Rice with Egg White, Pine Nuts and Conpoy

### 香芒糯米卷伴流沙酥

Chilled Mango Glutinous Rolls and Baked Custard Puff Pastry with Egg Yolk

For Brilliant Members: \$750/person (plus 10% service charge)

朗延卓逸會優惠: 每位港幣\$750

(另加10%服務費)

### 此菜單不能與其他優惠同時使用

This menu cannot be used in conjunction with other promotional offers or discounts











# EXPRESS SET LUNCH 輕便午餐

YOUR CHOICE OF APPETISERS 自選前菜

YOUR CHOICE OF MAINS 自選主菜

> SWEET 甜品

COFFEE OR TEA 咖啡或茶

FROM HKDI78 PER PERSON 每位由港幣178起

SUBJECT TO IO% SERVICE CHARGE 另加一服務費













# 米芝蓮盛宴 MICHELIN DEGUSTATION MENU

### 明閣兩小碟 魚子醬酒香鵝肝凍•黑松露鳳梨乳豬件

Ming Court Appetiser Duo Drunken Foie Gras, Caviar, Chinese Huadiao Wine, Simmered Sliced Suckling Pig, Roasted, Pineapple, Black Truffle Paste

## 酥炸釀鮮蟹蓋

Stuffed Crab Shell, Fresh Crab Meat, Breaded, Deep-Fried

## 濃湯花膠雞絲羹

Eight Treasure Soup

Abalone, Fish Maw, Chicken, Shiitake, Bamboo Pith, Black Tree Fungus, 15-Year Aged Dried Tangerine Peel, Ginger

## 酥脆芝士本地龍蝦

Local Lobster, Cheese, Deep-Fried

【選用西貢榕樹澳養殖青龍蝦 Green Lobster Captivated at Yung Shue O, Sai Kung】

### 鮮菌和牛禮盒伴中式本地牛柳

Thin-Sliced A5 Wagyu Beef, Morel, Matsutake, Pan-Seared Local Beef Fillet, Chinese Sweet and Sour Sauce, Pan-Seared

## 雲腿星斑卷扒菜苗

Leopard Coral Garoupa Fillet, Yunnan Ham, Garden Green, Simmered

## 薑蔥叉燒撈蝦籽粗麵

Broad Dried Shrimp Roe Egg Noodles, Barbecued Pork, Ginger, Spring Onion, Mixed

### 楊枝甘露

Mango, Pomelo, Coconut, Sago Cream

每位 per person

HKD988

Subject to 10% service charge 另加一服務費









# **BBQ PLATTER SET MENU**

燒烤拼盤組合

BBQ Platter for Two 雙人燒烤拼盤

Bottled Beer (2 bottles)

瓶裝啤酒 (兩瓶)

每份 per set HKD498

Subject to 10% service charge 另加一服務費











# 朗廷卓逸會尊享午餐 Brilliant By Langham Exclusive Luncheon

## 唐閣精選點心

筍尖鮮蝦餃、鮮豚肉燒賣、黑松露野菌餃、 原隻鮑魚花膠酥、蒜香鮮蝦春卷、蜜汁餞叉燒

## T'ang Court's Signature Dim Sum

Steamed dumpling shrimp and bamboo shoot, Steamed pork dumpling,
Steamed dumpling filled with mixed mushrooms,
Baked pastries filled with fish maw and mushrooms topped with whole abalone,
Golden-fried spring rolls stuffed with shrimps and garlic, Barbecue pork

# 金湯蟹肉海皇羹

Braised crab meat and mixed seafood in pumpkin soup

# 砵酒釀焗斑球

Baked stuffed sliced grouper with port wine

# 黄耳如耳荷葉飯

Fried rice with Chinese yam, brown and yellow fungus wrapped in lotus leaf

# 川貝蘋果燉雪燕

Double-boiled apple, fritillary bulb with gum tragacanth

# 濃香芝麻卷、酥皮雞蛋撻

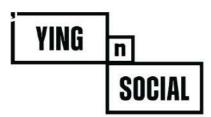
Sesame roll Baked fresh egg tart

每位 Per person \$750









## SET LUNCH MENU 午市套餐

Serves from 11:30am-3:00pm 早上十一時半至下午三時供應

\$148

per person 每位用 A Choice of Main Course + Daily Soup + Salad bar from Buffet Station with a Glass of Fresh Juice or Soft Drink 主菜一款連是日餐湯及沙律吧配以新鮮果汁或汽水

# MAINS 主菜 choose one 選一

## Unagi Don with Soft Scrambled Egg 蒲燒鰻魚滑蛋飯

### **Grilled Chicken Breast**

with Double Cheese Quesadilla, Jalapeño, Olive and Semi-Dried Tomato

香烤雞胸 配墨西哥雙重芝士餡餅、墨西哥辣椒、橄欖及半乾番茄

### **Grilled Sea Bass Fillet**

with Mashed Potato in Salted Egg Yolk Cream Sauce 香煎海鱸魚 配咸蛋黃忌廉薯蓉

## Thai-Style Minced Impossible ™ Meat

(+ HKD10 for a Sunny-Side-Up Egg and Rice) 泰式植物肉碎生菜包 (+ 港幣10元加配太陽蛋及白飯)

Carbonara with Soft-Boiled Egg and Homemade Garlic Bread 温泉蛋脆煙肉卡邦尼意粉 配自家製蒜蓉生命麵包

## Black Angus Beef with Sesame Soft Bread

(from Happy Bakery) (+ HKD20) 黑安格斯牛肉咸豬仔包 芝士、生菜、蕃茄、酸黄瓜及蛋黃醬 (由快樂麵包出品) (+港幣20元)



