THE
LEGACY HOUSE
彤 福 軒

新会陈皮品味宴
Dried Tangerine Peel Gastronomy

十年东甲陈皮三小品
二红皮金桔酱海蜇须、青皮鱼子酱戈渣、冬后红皮鹅肝金钱鸡
10 Years Dried Tangerine Peel Combination
Marinated Jelly Fish, Kumquat, Dried Tangerine Peel Sauce
Deep-Fried Chicken Custard, Caviar, Dried Tangerine Peel
Barbecued Goose Liver, Pork Belly, Mushroom, Dried Tangerine Peel

五十年老陈皮
花胶羊头蹄羹
Braised Fish Maw, Lamb Head and Trotter Soup
50 Years Dried Tangerine Peel

十二年梅江塞口围红皮
老菜甫烧星斑球
Braised Spotted Garoupa Fillet, Preserved Radish
12 Years Dried Tangerine Peel

二十四年东甲陈皮
黑蒜陈皮酱爆炒澳洲和牛粒
Wok-Fried Australian Wagyu Beef Cube
24 Years Dried Tangerine Peel and Black Garlic Paste

十年圈枝天马红皮
香煎琵琶官燕盏
Wok-Seared Crabmeat Cake with Bird's Nest and Egg White
10 Years Dried Tangerine Peel

十二年西甲红皮
鱼腐鸡头米煮银萝
Stewed Turnip, Gorgon Nut, Fish Curd, 12 Years Dried Tangerine Peel

十五年茶坑驳枝红皮
海带苗鲜虾鱼皮角
Poached Shrimp Dumpling, Seaweed, Supreme Soup
15 Years Dried Tangerine Peel

老树油皮仔雪葩配红豆沙
Sweetened Red Bean Cream, Red Yeast Rice
Dried Tangerine Peel Sorbet

2,580
每位 Per Person

加800享葡萄酒搭配(3杯)
Add 800 Wine Pairing (3 glasses)

If you have any special dietary requirements, food allergies or intolerances,please inform our associates upon placing your order
如有任何特别膳食要求、食物过敏或不耐症，请向我们的服务员联络。
Prices are quoted in HKD and subject to 10% service charge
An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change
所有价格均以港币计算，另加收一成服务费
您餐费的1% 将用于赋权女性、培育青年，及推动可持续发展。