THE
LEGACY HOUSE
彤 福 軒

新會陳皮品味宴
Dried Tangerine Peel Gastronomy

十年東甲陳皮三小品
二紅皮金桔醬海蜇鬚、青皮魚子醬戈渣、冬後紅皮鵝肝金錢雞
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

五十年老陳皮
花膠羊頭蹄羹
Braised Fish Maw, Lamb Head and Trotter Soup
50 Years Dried Tangerine Peel

十二年梅江塞口圍紅皮
老菜甫燒星斑球
Braised Spotted Garoupa Fillet, Preserved Radish
12 Years Dried Tangerine Peel

二十四年東甲陳皮
黑蒜陳皮醬爆炒澳洲和牛粒
Wok-Fried Australian Wagyu Beef Cube
24 Years Dried Tangerine Peel and Black Garlic Paste

十年圈枝天馬紅皮
香煎琵琶官燕盞
Wok-Seared Crabmeat Cake with Bird's Nest and Egg White
10 Years Dried Tangerine Peel

十二年西甲紅皮
魚腐雞頭米煮銀蘿
Stewed Turnip, Gorgon Nut, Fish Curd, 12 Years Dried Tangerine Peel

十五年茶坑駁枝紅皮
海帶苗鮮蝦魚皮角
Poached Shrimp Dumpling, Seaweed, Supreme Soup
15 Years Dried Tangerine Peel

老樹油皮仔雪葩配紅豆沙
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
如有任何特別膳食要求、食物過敏或不耐症，請向我們的服務員聯絡。
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
所有價格均以港幣計算, 另加收一成服務費
您餐費的1% 將用於賦權女性、培育青年，及推動可持續發展。