



Taste & Toast : Spring Cocktail Pairing Dinner

27th March 2026

Menu

香辣醬墨魚仔
MARINATED SQUID
IN HOME-MADE SPICY SAUCE

香脆醬油鳳尾魚
DEEP-FRIED ANCHOVIES
IN TERIYAKI SAUCE

避風塘黃金豆腐粒
CRISPY TOFU CUBES WITH GARLIC, CHILLI AND SESAME SEEDS

Citrus Fizz
(Tanqueray • Grapefruit • Tonic)



羊肚菌螺頭燉豬腱
DOUBLE BOILED SEA WHELK
WITH PORK SHANK AND MOREL MUSHROOMS



原隻南非鮑魚扣海參
BRAISED WHOLE SOUTH AFRICAN ABALONE
WITH SEA CUCUMBER
Tangerine Peel Negroni
(Tangerine-Infused Gin • Vermouth Rosso • Campari)

XO醬蘭度炒星斑球
WOK-FRIED SPOTTED GAROUPA FILLETS WITH KALE
IN XO SAUCE

Ocean Negroni
(Dried-Shrimp Gin • Vermouth Rosso • Campari)

露筍野菌炒和牛
WOK-FRIED WAGYU BEEF
WITH ASPARAGUS AND MIXED MUSHROOMS

Rose Hendrick's Tonic
(Rose-Infused Hendrick's • Tonic Water)



蛋白杏仁茶 拼 鳳梨一口酥
CHILLED MANGO CREAM WITH SAGO AND POMELO
AND
BAKED PINEAPPLE PUFF

988 per person
includes one glass of each cocktail