



京花軒

GOLDEN  
FLOWER

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張志成主理

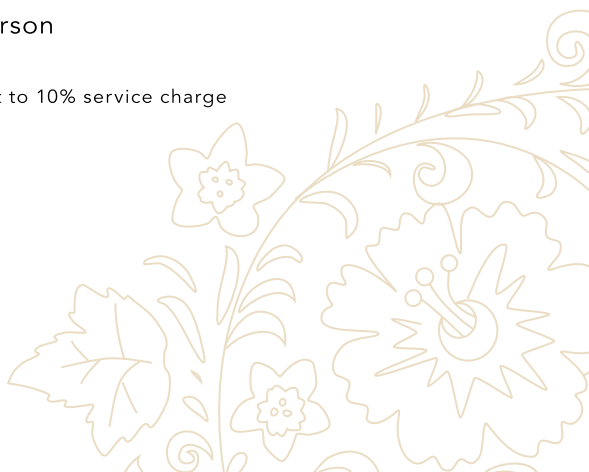
# 序

## Prelude

In Executive Chef Zhang Zhi Cheng's view, there is no end in striving for sophistication, as tastes and emotions blossom into memories. Behind the love displayed in every preparation, he meticulously cultivates this unique dining journey into a delectable harvest of flavor.

**MOP 2,888**  
per person

The above price is subject to 10% service charge



迎

## Welcome Tea

A cultivated aroma expresses itself elegantly and lingers on





鱈魚

Caviar

Layered of fragrances awaken the taste buds



啟

Beginning

The beginning is like a lotus revealing its inner beauty

Sliced sea conch, homemade sauce

Slow-cooked abalone, crispy scallion

Crispy cod fish, balsamic vinegar

Foie gras, red wine

Yellow chicken, chili oil



承

## Heritage

Innovation built on knowledge of great traditions





Spring roll, edamame, crab meat



豊富

Abundance

Precious delicacies from the land and sea





Fish maw, superior chicken broth

Da Hong Pao Sichuan pepper,  
chicken wing, bird's nest

湯

Soup

Nourishing replenishment, like the gentle rain





鮮

Umami

A tantalizing flavor and aroma that touches your soul

Yellow croaker, flat rice noodles,  
steamed egg, chicken broth



蔬

## Seasonal Vegetables

A spring garden full of simple and elegant flavors



轉

Bloom

Nature's simplicity and splendor in full bloom





Pork, chili, tossed noodles





合

Finale

A joyful journey reaches a sweet conclusion

Rice dumplings, sesame, bird's nest

Sweetened almond cream

Homemade yogurt

Sweetened walnut cream

Tofu pudding, rose, honey

Your choice of one dessert for each guest

