

官燕精選

BIRD'S NEST SPECIALTIES

	MOP
龍蝦蛋白欖仁炒官燕	988
Wok-fried superior bird's nest with lobster, egg white and Indian almond	
雲腿蟹肉燴花膠官燕 (每位)	588
Braised superior bird's nest soup with fish maw, crab meat and Jinhua ham (per person)	
鮮拆蟹肉翡翠玉台燕窩 (每位)	408
Braised winter melon filled with bird's nest and crab meat (per person)	
芙蓉玉帶燕窩羹 (每位)	388
Braised bird's nest broth with scallop, crab meat and egg white (per person)	
樹上熟木瓜杏汁燉龍牙雙燕 (每位)	498
(製作需時約三十分鐘)	
Double-boiled bird's nest with almond cream in papaya (per person)	
(Please allow 30 minutes for preparation)	

燕窩與老白茶的邂逅

The encounter of bird's nest and aged white tea

燕窩與老白茶的溫潤相遇，是鮮醇與清潤的平衡之選。白茶陳香柔和不奪味，既能襯托龍蝦官燕的鮮爽，也能提升雲腿蟹肉官燕的醇厚，同時中和菜品的輕膩感，讓每一口燕窩的清潤滋味更顯純粹。溫和的茶多酚不掩燕窩本身的滋養特質，茶香與蜜韻交織於燕窩本味之中，回甘悠長，餘韻綿延。

The harmonious pairing of bird's nest and aged white tea offers a refined balance of freshness and smoothness. The mellow, aged aroma of white tea enhances the delicate sweetness of the superior bird's nest with lobster and complements the rich savoriness of the superior bird's nest soup with Jinhua ham and crab meat, while gently cleansing the palate and balancing the richness of the dishes. Its delicate tannins do not overshadow the nourishing qualities of the bird's nest; instead, the tea's floral aroma and honeyed notes meld seamlessly with the ingredient's natural flavor, leaving a lingering, elegant sweetness on the palate.