



THE
LEGACY HOUSE

彤 福 軒

新會陳皮品味宴 Dried Tangerine Peel Gastronomy

十二年天馬大紅皮三小品
陳皮油溫伴海蜇鬚、黑蒜陳皮醬明蝦卷、金桔陳皮醬燜釀鹹檸檬
12-Years Dried Tangerine Peel Combination
Marinated Jelly Fish with Dried Tangerine Peel Oil
Deep-Fried Crispy Shrimp Roll, Black Garlic and Dried Tangerine Peel Sauce
Braised Stuffed Salted Lemon, Kumquat, Dried Tangerine Peel Sauce

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

十四年梅江塞口圍陳皮寧夏百合炒龍蝦球
Wok-Fried Lobster, Lily Bulb, 14-Years Dried Tangerine Peel

十五年東甲老樹油皮菜甫醬燒星斑卷
Steamed Spotted Garoupa Roll, Preserved Radish Paste
15-Years Dried Tangerine Peel

九年東甲冬后大紅皮黑醋和牛臉肉
Deep-Fried Wagyu Beef Cheek, Black Vinegar Sauce
9-Years Dried Tangerine Peel

十二年西甲陳皮甜水蘿蔔家燒婆參
Stewed Sea Cucumber, Turnip, 12-Years Dried Tangerine Peel

十六年茶坑紅皮鷓鴣燕窩粥
Bird's Nest, Partridge and Chinese Yam Porridge
16-Years Dried Tangerine Peel

二十四年冬甲陳皮貢菊銀耳燉津梨
Double-Boiled Pear, Snow Fungus, Chrysanthemum
24-Years Dried Tangerine Peel

2,480
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

All prices are in HKD and subject to 10% service charge

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。所有價格均以港幣計算，另設加一服務費