

Black Truffle Dinner 黑松露晚宴

黑松露八寶蔬松露油沙律

Black Truffle and Assorted Root Vegetables Salad with Truffle Oil (v)

香煎北海道帶子皇配黑松露

Pan-fried Hokkaido King Scallop Topped with Black Truffle

黑松露青豆松子炒蝦皇

Sautéed Fresh & Dried Shrimp with Green Bean and Pine Nut

黑松露紅棗燉雞湯

Double-boiled Chicken Soup with Black Truffle and Red Dates

黑松露醬珍菌炒鮮百合淮山

Sautéed Wild Mushroom with Lily and Chinese Yam in Black Truffle Paste

烤全雞釀雞縱菌黑松露米飯

Roasted Whole Chicken Stuffed with Termite Mushroom,
Black Truffle and Rice

黑松露醬牛肝菌炆伊麵

Fried E-Fu Noodle with Boletus Mushroom and Black Truffle Paste

炎夏鮮果拼盤

Summer Fresh Fruits Platter (v)

豆漿花生湯丸

Sweetened Peanut Glutinous Rice Balls with Soy Milk Soup (v)

席間飲品包括中國茶, 汽水及橙汁

Beverages include Chinese Tea, Soft Drinks, and Orange Juice
(serve during dinner)

供十至十二位用

For 10-12 persons

\$6,230 per table

(Maximum 3 tables)

(v) vegetarian dish

- Only available at the Academy Lounge during July - August 2018
- Academy Fellows can enjoy a discount of 10% off

