



THE
MERCHANTS
嘗 申 滙



嗜 · 嘗 申 滙 TASTE OF MERCHANTS

每道菜式將單獨擺盤呈現 Courses will be presented and individually plated

每位 680 per person

包含兩杯酒或茶 Inclusive of 2 glasses of wine or tea pairing



酒 WINE

Domaine Guiberteau, Saumur Blanc, Loire Vally, France 2023

Francois Thienpont, Causse Rouge, Bordeaux, France 2019



茶 TEA

Sparkling Jasmine Tea
from Copenhagen

Plum Blossom
Seedlip Garden, Salted Plum & Chrysanthemum

週日至週三供應
Available on Sunday to Wednesday

油爆河蝦
Wok-Seared Tender
Freshwater River Shrimp

烏魚子蔥油高筍
Celtuce Drizzled
with Scallion Oil & Bottarga

梁溪脆鱈
Liangxi Crispy Eel in Sweet Vinegar Glaze

椒香鮑魚
Abalone Infused
with Fragrant Rattan Peppercorn



上海醃篤鮮
Shanghai Salted Pork & Bamboo Shoot Broth
with Silken Bean Curd



樟茶乳鴿
Jasmine Snow Tea-Smoked Pigeon

魚湯竹筍浸雞毛菜
Baby Bok Choy with Bamboo Pith in Fish Consommé

海參花膠川麻豆腐飯
Mapo Silken Tofu Rice
with Sea Cucumber & Fish Maw



鮮肉小籠包
Classic Steamed Xiao Long Bao



楊枝甘露
Mango, Pomelo &
Sago Dessert with Sweet Cream

流沙黃金湯圓
Golden Salted Egg Yolk
Custard Sesame Balls

如有特殊飲食要求或對某些食物過敏，請聯繫餐廳經理。價格以港幣計算，另加一服務費。
Should you have specific allergies or intolerances, please inform the manager who can offer advice.
Prices are in Hong Kong dollars and subject to 10% service charge.