



**3 香港 x 陳國強師傅精選晚餐 (八道菜)**  
**3HK x Chef KK Chan Tailor-Made Menu (8 Courses)**

海龍王餐廳 Neptune's Restaurant

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夢，醉海洋 花彫清酒醉海鮮

Ocean' Dream Marinated Seasonal Seafood in Hau Daio and Sake  
(Japanese scallop, China Shrimp, Australian Abalone)

(日本帶子、中國蝦、澳洲鮑魚)

(Japanese Scallop, Chinese Shrimp, Australian Abalone)

菌皇龍蝦球

Stir-fried Lobster Fillet with Wild Mushroom

(澳洲龍蝦 Australian Lobster)

孢子蟲草花瑪卡燉海參

Double-Boiled Consommé with Sea Cucumber, Caterpillar Yellow Fungus and Maca

(加拿大海參, Canadian Sea Cucumber)

低溫白桃豚蒸水蛋

Steamed Egg with Kurobuta Pork Patty and Matsutake

慢煮黑醋 A5 和牛伴露荀

Slow Cooked Wagyu Beef Short Rib in Black Vinegar Sauce

掌上明珠(彩椒醬皇西班牙豚肉)

Stir Fried Diced Durov Pork Jowl with Spicy Sauce

臘味糯米飯拼紅燒豬腩肉

Stir-fried Glutinous Rice and Preserved Sausage with Braised Kurobuta Pork Belly

雪蓮子燉日本梨

Double-Boiled Nansui Pear with Honey Locust Fruit

HK \$1388

每位 per person