



## Chef Tsang Dinner - Alto

### First Course

Variation of Tofu

Chilled Tofu, Fresh Shrimp, Shao Xing Wine Infusion

Chilled Tofu, Black Truffle, Gold Leaf, Crispy Tofu, Foie Gras, Puff Strands

豆腐三弄 (酒香豆腐海中蝦、金箔松露千層豆腐、酥炸鵝肝豆腐卷)

### Second Course

Ming Court Signature Dim Sum

Steamed Pork Dumpling, Fresh Shrimp, Scallop

Steamed Dumpling, Shanghainese Egg White, Fresh Shrimp, Scallop

Flower Blossom Spring Roll, Minced Shrimp

明閣點心拼盤 (帶子燒賣、賽螃蟹餃、菊花春卷)

### Third Course

Double-Boiled Clear Chicken Broth with Morrels Mushrooms and Bamboo Piths,

Served in a Tea Pot

茶壺牛肝菌竹筴清湯

### Fourth Course

Australian crayfish, Sealed with Yuzu Honey and Juicy Pineapple

Homemade Black Sesame Shrimp Toast

柚子蜜酥炸龍蝦球配窩貼大明蝦

### Fifth Course

Pan-Seared Chicken and Chestnuts coated in Bold Black Truffles

Buttery, Plump Pumpkin

### Sixth Course

Caramelised Pork Loin Braised in Merlot, Black Peppercorns

火燻紅酒黑豚肉

### Seventh Course

Valrhona chocolate truffle torte, raspberry Crème brûlée and

Grand Marnier soufflé