

【本草入饌 · 嘗味菜單】
"From Herb to Table" Tasting Menu

【前菜 Appetisers】

生津 滋陰 沙參玉竹拌凍馬友 [Nourish Yin · Promote Body Fluids]
Chilled Golden Threadfin with
Coastal Glehnia Root & Solomon's Seal

潤肺 健脾 蜜香桂花淮山 [Nourish the Lungs · Strengthen the Spleen]
Osmanthus-infused Chinese Yam with Honey

醒脾 解膩 烏梅檸檬浸三黃雞卷 [Revitalize the Spleen · Refresh the Palate]
Marinated Free-range Chicken Roll
with Smoked Plum & Lemon

【湯品 Soup】

養益 滋陰 氣 五指毛桃麥冬燉水鴨湯 [Nourish Yin · Boost Qi]
Double-boiled Teal Duck Soup
with Hairy Fig Root & Dwarf Lilyturf

【主菜 Main】

安神 清心 醬皇淮山百合翡翠炒帶子拼蝦球 [Calm the Mind · Clear the Heart]
Wok-fried Scallops & Prawns with Chinese Yam,
Lily Bulbs & Seasonal Greens in Supreme Sauce

養理 胃氣 陳皮米湯拌摩利菌 [Nourish the Stomach · Regulate Qi]
Morel Mushrooms with
Aged Tangerine Peel Rice Soup

養溫 腸補 薑粒黑皮雞樅素菜糙米飯 [Warm-tonify the Digestive System]
Brown Rice with Black Termite Mushrooms,
Diced Ginger & Seasonal Vegetables

【甜品 Dessert】

益補 肝腎 桑寄生蓮子蛋茶 [Nourish the Liver & Kidneys]
Chinese Mulberry Mistletoe Sweet Tea
with Lotus Seed & Egg

【茶 Tea】

明目 烏髮 枸杞子桑椹紅棗茶 [Improve Vision · Blacken the Hair]
Goji Berry, Mulberry & Red Date Tea

每位 \$600 per person

4 位起 Minimum of 4 guests required

敬請3日前預訂 3 Days Advance Reservation required

「藥食同源」

Food and Nourishment
Share the Same Origin

「壹八捌七」榮幸與
香港大學李嘉誠醫學院
中醫藥學院攜手合作，以傳
統中醫藥智慧結合精湛廚
藝，於每道佳餚中調養身
心、平衡陰陽、滋養健康。

The 1887 is honoured to
collaborate with the School of
Chinese Medicine, HKUMed,
in presenting this specially
curated tonic food menu.
Inspired by the timeless wisdom
of Chinese medicine, each dish
combines carefully selected
herbal ingredients with refined
culinary craftsmanship to
promote balance, nourishment
and well-being.