

## DINNER MENU (A)

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桶子頭抽豉油雞  
POACHED CHICKEN  
WITH SUPREME SOYA SAUCE

香脆醬油鳳尾魚  
DEEP-FRIED ANCHOVIES IN  
TERIYAKI SAUCE

有機果醋雲耳  
BLACK FUNGUS MARINATED IN ORGANIC FRUIT VINEGAR

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白玉瑤柱雞絲羹  
BRAISED BEANCEUD SOUP WITH SHREDDED CHICKEN WITH CONPOY

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XO醬彩椒甜豆炒蝦仁  
WOK-FRIED PRAWNS WITH BELL PEPPER AND SUGAR SNAP PEAS  
IN XO SAUCE

燒汁京蔥鱈魚球  
STIR-FRIED COD FILLETS WITH SCALLION  
IN TEREYAKI SAUCE

招牌素鴨伴杭州骨  
CRISPY BEANCURD SHEET ROLLS STUFFED WITH JULIENNE OF VEGETABLES  
AND PORK RIBS COATED IN AGED VINEGAR

上湯蒜子浸時蔬  
POACHED SEASONAL VEGETABLE WITH GARLIC  
IN SUPREME SOUP

鳳凰雞粒咸魚炒飯  
EGG FRIED RICE WITH DICED CHICKEN AND SALTED FISH

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杞子桂花糕  
CHILLED WOLFBERRIES AND OSMANTHUS JELLY

588 per person

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## DINNER MENU (B)

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金牌燒腩仔

ROAST PORK BELLY WITH CRACKLING

刀拍溫室青瓜

FRESH CRUNCHY PICKLED CUCUMBER  
WITH BALSAMIC VINEGAR

避風塘茄子

“TYPHOON SHELTER” DEEP-FRIED EGGPLANT WITH GARLIC AND CHILLI

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一品海皇羹

BRAISED ASSORTED SEAFOOD WITH CONPOY

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廚師醬蘭度百合炒帶子

STIR-FRIED SCALLOPS WITH KALE AND FRESH LILY BULBS  
IN CHEF'S SPECIAL SAUCE

鮑魚汁北菇花膠扣鵝掌

BRAISED GOOSE WEB, FISH MAW AND BLACK MUSHROOM  
IN ABALONE SAUCE

辣豆豉醬雜菌雲耳炒羊仔肉

WOK-FRIED MUTTON, ASPARAGUS, MIXED MUSHROOMS AND BLACK FUNGUS  
IN SPICY BLACK BEAN SAUCE

蒜香西蘭花

WOK-FRIED BROCOLLI WITH GARLIC

度小月櫻花蝦炒飯

FRIED RICE WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS

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椰汁紫米露

BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK

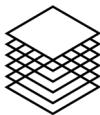
648 per person

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如客人對任何食物有過敏反應，請通知服務員。

Please inform our staff if you have any food allergies and/or intolerances.

(B)/0124



## DINNER MENU (C)

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蜜汁叉燒

HONEY GLAZED BARBECUED PORK

岩鹽蒜片牛柳粒

WOK-FRIED BEEF CUBES WITH  
GARLIC AND ROCK SALT

黑松露萵筍

WOK-FRIED CELTUCE IN BLACK TRUFFLE PASTE

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杞子竹笙花膠燉豬腱

DOUBLE BOILED PORK SHANK WITH FISH MAW,  
WOLFBERRIES AND BAMBOO PITH

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藤椒醬蘆筍野菌炒蝦球

PAN-FRIED PRAWNS WITH ASPARAGUS AND WILD MUSHROOMS  
IN GREEN VINE PEPPER SAUCE

蝦籽柚皮扣海參

BRAISED SEA CUCUMBER  
WITH SHRIMP ROE AND POMELO PEEL

無花果陳醋脆黑豚肉

SAUTÉED IBERICO CUBES WITH FRESH FIGS  
IN AGED VINEGAR SAUCE

上湯浸菜心

SIMMERED CHOI SUM IN SUPREME SOUP

瑤柱蛋白紅米飯

FRIED BROWN RICE WITH CONPOY AND EGG WHITES

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美點三重奏

DESSERT PLATTER

758 per person

◆

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