



DINNER MENU (A)



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



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



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 TERIYAKI SAUCE

招牌素鵝伴杭州骨
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



杞子桂花糕
CHILLED WOLFBERRIES AND OSMANTHUS JELLY

588 per person





DINNER MENU (B)



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



一品海皇羹
BRAISED ASSORTED SEAFOOD WITH CONPOY



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



椰汁紫米露
BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK

648 per person





DINNER MENU (C)



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



杞子竹笙花膠燉豬腱
DOUBLE BOILED PORK SHANK WITH FISH MAW,
WOLFBERRIES AND BAMBOO PITH



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



美點三重奏
DESSERT PLATTER

758 per person

