



LUNCH MENU (A)



姬松茸野菌餃
BLAZEI MUSHROOM DUMPLING

雙芹帶子餃
SCALLOP AND SHRIMP DUMPLING
WITH CELERY

黑椒和牛酥
DEEP-FRIED PASTRY FILLED WITH BLACK PEPPER WAGYU BEEF



足料老火靚湯
SOUP OF THE DAY



XO醬甜豆百合炒帶子
SAUTÉED SCALLOPS WITH SUGAR SNAP PEAS AND FRESH LILY BLUBS
IN XO SAUCE

鮮菠蘿咕嚕肉
SWEET AND SOUR PORK

金蒜西蘭花
WOK-FRIED BROCOLLI WITH GARLIC

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



椰汁紫米露
BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK

388 per person





LUNCH MENU (B)



黑虎掌菌燒賣皇
PORK AND SHRIMP DUMPLING WITH
WILD SARCODON ASPRATUMS FUNGI

龍蝦高湯小籠包
SHANGHAISE DUMPLING WITH PORK
AND LANGOUSTINE

雪梨咸水角
DEEP-FRIED PORK AND DRIED SHRIMP DUMPLING



瑤柱竹筴雞絲羹
BRAISED SHREDDED CHICKEN WITH BAMBOO PITH AND CONPOY



燒汁京蔥鱈魚球
SAUTÉED COD FILLETS WITH SCALLION
IN TERIYAKI SAUCE

無花果陳醋脆黑豚肉
SAUTÉED IBERICO PORK WITH FRESH FIGS
IN AGED VINEGAR SAUCE

欖菜伴水芹香炒素蝦仁
SAUTÉED MOCK PRAWNS WITH LOTUS ROOT, CHINESE CELERY, LILY BULBS,
WATER CHESTNUT, SUGAR SNAP PEAS AND PRESERVED OLIVES

度小月櫻花蝦炒飯
FRIED RICE WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS



生磨蛋白杏仁茶
SWEETENED FRESH ALMOND CREAM WITH EGG WHITES

448 per person





LUNCH MENU (C)



露筍苗龍蝦餃
LANGOUSTINE DUMPLING WITH
THAI ASPARAGUS

黑虎掌菌燒賣皇
PORK AND SHRIMP DUMPLING WITH
WILD SARCODON ASPRATUMS FUNGI

蒜香鮮蝦春卷
DEEP-FRIED SHRIMP SPRING ROLL WITH GARLIC



杞子竹筍螺頭燉豬腱
DOUBLE BOILED PORK SHANK SOUP
WITH SEA WHELK, WOLFBERRIES AND BAMBOO PITH



廚師醬露筍雜菌炒蝦球
SAUTÉED PRAWN, ASPARAGUS AND
MIXED MUSHROOMS IN CHEF'S SPECIAL SAUCE

辣豆豉尖椒萵筍炒牛柳粒
SAUTÉED BEEF CUBES WITH GREEN CHILLIS AND CELTUCE
IN SPICY BLACK BEAN SAUCE

金腿高湯浸菜苗
SIMMERED VEGETABLE SPROUTS WITH YUNNAN HAM
IN SUPREME BROTH

瑤柱蛋白紅米飯
FRIED BROWN RICE WITH CONPOY AND EGG WHITES



桂花酒糟丸子
GLUTINOUS RICE BALLS IN FERMENTED RICE WINE SOUP

528 per person

