嘗・點心雅宴
BELLE ÉPOQUE BRUNCH

成人每位 580 per guest　小童每位 288 per kid (三至十歲 aged 3 - 10)
包含中國茶、果汁、汽水 Inclusive of Chinese tea, fresh juice, soft drinks

With

Perrier Jouët	Ruinart Blanc de Blancs	Perrier Jouët Belle Époque
每位 980 per person	每位 1,350 per person	每位 2,600 per person

挑選您喜歡的茶 Select Your Tea

胎菊	龍井	鐵觀音	桂花烏龍	香片	普洱
Chrysanthemum	Longjing	Tie Guan Yin	Osmanthus Oolong	Jasmine Tea	Pu Er

涼菜 APPETIZER

- ☐ 水晶肴肉
  Crystal Pork Terrine
- ☐ 紹興醉雞
  Drunken Chicken in Shaoxing Wine
- ☐ 雞絲粉皮
  Shredded Chicken with
  Cold Mung Bean Noodles in Sesame Dressing
- ☐ 桂花酒釀小蕃茄
  Osmanthus Wine Infused Cherry Tomato
- ☐ 四喜手撕烤麩
  Braised Wheat Gluten with Black Fungus,
  Dried Shiitake Mushrooms & Enoki Mushrooms
- ☐ 麻辣牛腱肚
  Marinated Beef Shank & Tripe with
  Five-spice Spicy Soy Sauce

點心 DIM SUM

- ☐ 生煎包 (件 Piece)
  Pan-fried Pork Bun
- ☐ 金網鍋貼 (件 Piece)
  Golden Pork Dumpling
- ☐ 蔥油薄餅 (件 Piece)
  Scallion Pancake
- ☐ 素菜春卷 (件 Piece)
  Spring Roll with Mixed Vegetables
- ☐ 紅油抄手 (件 Piece)
  Spicy Wonton in Chili Oil
- ☐ 蘿蔔絲酥餅 (件 Piece)
  Spiral Daikon Puff Pastry
- ☐ 鮮肉小籠包 (件 Piece)
  Xiao Long Bao
- ☐ 花雕小籠包 (件 Piece)
  Xiao Long Bao with Hua Diao Wine
- ☐ 河蝦豚肉菠菜餃 (件 Piece)
  Pan-fried River Prawns, Minced Pork & Spinach Dumpling
- ☐ 烏魚子鮮肉糯米燒賣 (件 Piece)
  Glutinous Rice Siu Mai with Pork & Bottarga
- ☐ 韭黃鱔糊春卷 (件 Piece)
  Crispy Spring Roll with Eel & Yellow Chives
- ☐ 蟲草花素菜餃 (件 Piece)
  Vegetarian Dumpling with
  Cordyceps Flower

素食 Vegetarian

更多素食選項，或有特殊飲食要求或對某些食物過敏，請聯繫餐廳經理。
For more vegetarian options, or if you have specific allergies or intolerances, please inform the manager who can offer advice.
價格以港幣計算，另加一服務費。Prices are in Hong Kong dollars and subject to 10% service charge.

湯 SOUP

- ☐ **海皇酸辣湯**
  Spicy & Sour Soup with Assorted Seafood
- ☐ **薺菜豆腐羹**
  Braised Tofu Soup with Shepherd's Purse

主菜 MAINS

- ☐ **水煮牛肉**
  Spicy Sichuan Boiled Beef
- ☐ **紅燒獅子頭**
  Meatball in Sweet Soy Sauce
- ☐ **蒜香鹽酥辣子雞**
  Deep-fried Spicy & Salted Chicken with Garlic
- ☐ **樟茶鴨**
  Jasmine Tea Smoked Duck
- ☐ **麻婆豆腐**
  Maipo Tofu
- ☐ **乾燒開洋四季豆**
  String Beans with Dried Shrimps
- ☐ **清炒河蝦仁**
  Wok-Fried River Prawns
- ☐ **糖醋桂魚片**
  Mandarin Fish Slices in Sweet & Sour Sauce

飯麵 RICE & NOODLE

- ☐ **上海魚湯年糕**
  Rice Cakes in Fresh Fish Broth
- ☐ **雪裡紅炒年糕**
  Fried Rice Cakes with Preserved Potherb Mustard
- ☐ **開洋蔥油拌麵**
  Scallion Oil Noodles with Dried Shrimps
- ☐ **擔擔麵**
  Dan Dan Noodles
- ☐ **鮮雞煨麵**
  Shanghainese Noodles with Shredded Chicken
- ☐ **鮮魚湯海鮮泡飯**
  Rice Porridge with Seafood in Fresh Fish Broth
- ☐ **咸肉上海菜飯**
  Vegetables Rice with Salted Pork
- ☐ **羊肚菌鹽泥肉焗上海菜飯**
  Morel Mushroom & Cured Pork Clay Pot Rice with Vegetables

甜點 DESSERT

- ☐ **桂花酒釀丸子**(位 Set)
  Glutinous Pearls in Osmanthus Sweet Soup with Rice Wine
- ☐ **流沙芝麻湯圓**(件 Piece)
  Lava Sesame Glutinous Rice Dumpling
- ☐ **流沙黃金湯圓**(件 Piece)
  Salted Egg Custard Glutinous Rice Dumpling
- ☐ **桂花條頭糕**(件 Piece)
  Glutinous Rice Roll with Red Bean Paste & Osmanthus
- ☐ **金絲南瓜餅**(件 Piece)
  Golden Silk Pumpkin Pastry
- ☐ **宮廷綠豆糕**(件 Piece)
  Imperial Mung Bean Cakes

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