

午餐 LUNCH

涼菜 APPETIZER

每位客人選一款 Choose one from below items

梁溪脆鱈
Crispy Eel with Sweet Vinegar

水晶肴肉
Crystal Pork Terrine Served with Vinegar

上海燻魚
Traditional Deep-fried Pomfret in Sweet Soy Sauce

紹興醉雞
Drunken Chicken in Shaoxing Wine

四喜手撕烤麩
Braised Wheat Gluten
with Black Fungus and Mushrooms

九年百合露筍羊肚菌
Sautéed Morel Mushrooms
with Lily Bulbs and Asparagus

女兒紅糟鮑魚 +\$68
Chilled Abalone Marinated
with Nu Er Hong Shaoxing Wine

鮮花椒香拌海參 +\$68
Tossed Sea Cucumber
with Sichuan Peppercorn and Sesame Oil

湯羹 SOUP

是日燉湯
Double-boiled Soup of The Day

或
or

紅燒排翅 +\$328
Braised Shark's Fin in Supreme Pottage

熱菜 MAIN COURSE

每兩位客人選一款 Choose one item for every 2 guests

清炒河蝦仁
Wok-fried River Shrimps

紅燒獅子頭
Braised Meatball in Sweet Soy Sauce

北海道元貝賽螃蟹
Scrambled Egg White
with Hokkaido Premium Dried Scallops

糖醋東星片
Braised Spotted Garoupa with
Aged Vinegar

本幫黑椒安格斯牛柳粒 +\$68
Shanghainese Angus Beef
in Black Pepper Sauce

手撕蔥油白斬雞 +\$128
Hand-Shredded Chicken
with Scallion Soy Sauce

藤椒蒸冰川鱈魚 +\$78
Steamed Arctic Cod Fish
with Rattan Peppers

菜類 VEGETABLE

上湯腿絲娃娃菜
Braised White Cabbage
with Jinhua Ham in Chicken Consommé

或
or

時令蔬菜
Seasonal Vegetable

主食 RICE & NOODLE

雪裡紅炒年糕
Stir-fried Rice Cakes
with Preserved Potherb Mustard

點心 DIM SUM

鮮肉小籠包
Steamed Xiao Long Bao

甜品 DESSERT

每位客人選一款 Choose one from below items

香蕉高力豆沙
Deep-fried Souffle Egg White
with Red Bean Paste and Banana

或
or

桂花酒釀丸子
Glutinous Pearl in Osmanthus Sweet Soup
with Rice Wine

每位 628 per person
(兩位起, Minimum 2 person)

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