

午餐 LUNCH

涼菜 APPETIZER

每位客人選一款 Choose one from below items

梁溪脆鱈
Liangxi Crispy Eel in Sweet Vinegar Glaze

水晶肴肉
Pork Terrine with Zhenjiang Vinaigrette

上海燻魚
Jasmine Snow Tea Leaf Smoked Pomfret

紹興醉雞
Shaoxing Wine Marinated Drunken Chicken

四喜手撕烤麩
Wheat Gluten with Bamboo Shoot

麻辣牛臄肚
Mala Beef Shank & Tripe
Marinated in Five-Spice Soy Sauce

椒香鮑魚 +\$68
Abalone Infused with
Fragrant Rattan Peppercorn

撈汁花甲皇 +\$88
Clams in Savory Soy-Vinegar
Dressing Served Chilled

湯羹 SOUP

是日燉湯
Double-boiled Soup of The Day

或
or

紅燒排翅 +\$388
Braised Superior Shark's Fin in Brown Sauce

主菜 MAIN COURSE

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

清炒河蝦仁
Wok-Tossed Fresh River Shrimp

紅燒獅子頭
Braised Lion's Head Meatball
in a Rich Sweet Soy Reduction

蒜香鹽酥辣子雞
Deep-Fried Chicken
with Crispy Garlic & Chili Peppers

糖醋東星片
Braised Spotted Garoupa
with Aged Vinegar

本幫黑椒安格斯牛柳粒 +\$88
Shanghainese Angus Beef
in Black Pepper Sauce

樟茶鴨 +\$128
Jasmine Snow Tea-Smoked Duck

蝦籽蔥燒海參 +\$268
Clay Pot Sea Cucumber
with Dried Shrimp Roe & Scallion

菜類 VEGETABLE

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

或
or

時令蔬菜
Seasonal Vegetable

主食 RICE & NOODLE

薺菜炒年糕
Stir-fried Rice Cakes
with Shepherd's Purse

點心 DIM SUM

鮮肉小籠包
Classic Steamed
Xiao Long Bao

甜品 DESSERT

每位客人選一款 Choose one from below items

老年陳皮紅豆餅
Traditional Red Bean Paste
with Aged Tangerine Peel Pancake

或
or

桂花酒釀丸子
Glutinous Rice Dumplings in
Osmanthus-Scented Sweet Rice Wine Soup

每位 658 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.