

# 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

上海醬鴨  
Braised Duck with Soy Sauce & Spices

紹興醉雞  
Drunken Chicken with Shaoxing Wine

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

麻辣牛臄肚  
Marinated Beef Shank & Tripe with  
Five-Spice Spicy Soy Sauce

## 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 +\$328

## 熱菜 MAIN COURSE

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

清炒河蝦仁  
Stir-fried River Shrimps

百頁結紅燒肉  
Braised Pork Belly & Bean Curd Knot in  
Sweet Soy Sauce

蔥爆牛肉  
Stir-fried Beef with Scallion & Leek

糖醋東星片  
Braised Spotted Garoupa with  
Aged Vinegar

響油鱈糊 +\$68  
Braised Yellow Eel Strips in Soy Sauce with  
Ginger & Scallion +\$68

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

松鼠桂魚 +\$268  
Deep-fried Mandarin Fish with  
Sweet & Sour Sauce +\$268

## 菜類 VEGETABLE

百頁小棠菜  
Pak Choi & Bean Curd Knot in  
Chicken Consommé

或  
or

時令蔬菜  
Seasonal Vegetable

## 主食 RICE & NOODLE

上海炒拉麵  
Shanghai Style Sautéed Noodles

## 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

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

或  
or

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

每位 598 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.