

# 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  
Stir-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.