

精選午餐 LUNCH SET

精選點心(三款)

Chef recommendation dim sum platter

明爐燒味拼盤
(蜜汁叉燒、千層峰、鎮江肴肉)
Barbecued meat platter

魚湯魚茸浸莧菜
Poached fish paste and spinach in fish broth

帶子海鮮燴飯 或 方魚薑蔥撈麵
Stewed rice with scallop and assorted seafood
or

Braised noodles with dried flounder, Ginger and Spring Onion

粵式甜品
Chinese dessert

每位\$250 per person
兩位起 Minimum for 2 persons

另加一服務費
Subject to 10% service charge

為閣下健康着想，如閣下對任何食物有過敏反應，請跟服務員聯絡
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

所有價目以港幣計算，另收加一服務費及不適用於任何折扣優惠
All prices in HK\$, subject to 10% service charge and cannot be used in conjunction with other promotional offers

商務午餐 BUSINESS LUNCH

精選點心(三款)

Chef recommendation dim sum platter

粵味三小碟
(柚子醋車厘茄、七味炸釀茄子、蒜片和牛粒)
Cherry Tomato in pomelo vinegar, Crispy eggplant with spicy salt,
Wok-fried wagyu beef cubes with garlic chips

豐料老火湯
Chef's special soup of the daily

荷香籠仔蒸龍躉球
Steamed giant groupa fillet on lotus leaf

麵醬油麥菜
Fried Indian lettuce with yellow bean paste

桂花蟹肉炒銀絲 或 明爐燒鴨湯米
Fried duo vermicelli with crab meat and egg
or

Roasted duck with rice vermicelli in soup

粵式甜品
Chinese dessert

每位\$300 per person
四位起 Minimum for 4 persons

另加一服務費
Subject to 10% service charge

時令美饌 SEASONAL DISHES

鹽香雞

Deep-fried salted chicken

\$238 /半隻 Half

烏魚子煎蝦餅

Pan-fried shrimp paste stuffed with mullet roe

\$188

芙蓉神仙鴿

Braised pigeon stuffed with abalone, fish maw, sea cucumber, mushroom on bean curd

\$398

果凍炸生蠔

Deep-fried oyster with sweet and sour sauce on jelly

\$228

柚皮扣鵝掌煲

Braised goose web and pomelo rind in casserole

\$268

什菜蒸肉餅

Steamed minced pork patty with assorted vegetables

\$168

梅菜紅燒肉

Braised pork belly with preserved vegetables

\$168

西紅柿魚茸魚湯浸莧菜

Poached fish paste, spinach and tomato in fish broth

\$168

另收加一服務費
Subject to 10% service charge

鳳躍天仙(無花果鹹檸檬雞煲)

Chicken with figs and preserved lemons in clay pot

\$288/半隻 Half



2015 年度美食之最大賞至高榮譽金獎
(雞煲組)

Gold with Distinction Award, 2015 Best of the Best Culinary
Awards by Hong Kong Tourism Board
(Chicken Pot Category)

另收加一服務費
Subject to 10% service charge

雪嶺紅梅映松露

Seared star garoupa fillet with fish maw on
egg whites with truffle sauce

\$148/位 person



2010 年度美食之最大賞至高榮譽金獎
(海鮮組)

Gold with Distinction Award, 2010 Best of the Best Culinary
Awards by Hong Kong Tourism Board
(Seafood Category)

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關東遼參花膠宴

PREMIER SEA CUCUMBER AND FISH MAW SET

檸蜜秋葵、醉香手撕雞

Deep-fried okra served with lemon honey sauce,
Chilled shredded chicken in Chinese yellow wine

菜膽竹笙燉花膠

Double-boiled fish maw, bamboo piths and brassica soup

蠔皇扣關東遼參伴花膠

Braised premier sea cucumber and fish maw
in supreme oyster sauce

花雕蛋白龍躉球

Steamed giant garoupa with egg white and Hua Diao wine

砂鍋鮑魚炒飯

Fried rice with baked abalone in clay pot

蓮子杏仁茶、阿膠棗皇糕

Braised almond cream and lotus seed,
steamed red date pudding with Chinese herb

每位\$638 per person

兩位起 Minimum for 2 persons

另加一服務費

Subject to 10% service charge

The menu is available on 18:00-22:30 供應時間

白翠紅玉藏珍地

Steamed minced pork with foie gras and scallops

\$208/例 regular



2015 年度美食之最大賞至高榮譽金獎
(肉餅組)

Gold with Distinction Award, 2015 Best of the Best Culinary
Awards by Hong Kong Tourism Board
(Minced Meat Dishes Category)

另收加一服務費
Subject to 10% service charge

滋補湯水 SOUP

金銀菜燉白肺湯

\$398 /例 regular

Double-boiled dried vegetable with pork lung

石斛洋參花膠燉螺頭

\$428 /例 regular

Double-boiled dendrobium, American ginseng,
sea whelks and silky fowl soup

豐料老火湯

\$188 /例 regular

Chef's special soup of the daily

另收加一服務費
Subject to 10% service charge

精選晚餐

DINNER SET

杏汁花膠燉蹄筋

Double-boiled almond soup with fish maw and pork tendon

雪嶺紅梅映松露

Award winning dish

Seared star garoupa fillet with fish maw on egg whites with truffle sauce

自選小菜三款

Select 3 dishes

粵式甜品

Chinese dessert

每位 \$468 per person

四位起 Minimum for 4 persons

另加一服務費

Subject to 10% service charge

自選小菜

DINNER SET DISHES

蜜汁叉燒

Honey-glazed barbecued pork

柚子脆蝦球

Crispy fried prawns coated with pomelo sauce

陳皮和牛粒

Wok-fried wagyu beef cubes with dried tangerine peel

窩燒龍躉頭腩

Braised giant garoupa belly with pork and garlic in casserole

白翠紅玉藏珍地(肉餅)

2015 Award winning dish (minced meat dish)

Steamed minced pork with foie gras and scallops

龍井茶皇燻雞(半隻)

Smoked chicken with fragrant tea leaves and soy sauce (half)

珊瑚琵琶豆腐

Pan-seared bean curds and prawns with crab meat and crab cream

梅菜紅燒肉

Braised pork belly with preserved vegetables

薑汁炒芥蘭

Sautéed kale with ginger jus

The menu is available on 18:00-22:30 供應時間