健怡午市套餐 Healthy Set Lunch

野菌竹笙餃、上素春卷、手拍青瓜 Steamed Mushroom Dumpling with Bamboo Piths, Deep-fried Vegetarian Spring Roll, Marinated Japanese Cucumber

海苔豆腐羹 Braised Bean Curd Soup with Dried Seaweed

金菇扒時蔬 Braised Seasonal Vegetables with Enoki Mushroom

松子雞脾菇炒玉蘭丁 Stir-fried Kale with Pine Nuts and Coprinus Comatus

> 菇絲素雞湯米粉 Braised Vermicelli, Mock Chicken and Shredded Wild Mushroom in Soup

椰香紅棗糕 Red Date Pudding with Coconut Milk

> 每位\$218 Priced at \$218 per person

點心午市套餐 Dim Sum Set Lunch

蜜汁黑豚肉叉燒 Honey-glazed Barbecued Kagoshima Pork

筍尖鮮蝦餃、野菌竹笙餃、牛肝菌燒賣、芝士鮮蝦角
Steamed Shrimp and Bamboo Shoot Dumpling
Steamed Mushroom Dumpling with Bamboo Piths,
Steamed Pork Dumpling with Porcini,
Deep-fried Pork and Shrimp Mousse with Cheese

瑤柱蟹肉灌湯餃 Crab and Conpoy Dumpling in Superior Broth

紅燒蝦仁豆腐 Braised Bean Curd and Shrimps with Brown Sauce

> 干燒伊麵 Wok-fried E-fu Noodles with Mushroom

> > 精選甜品 Dessert of the Day

每位\$268 Priced at \$268 per person

廚師精選套餐 Chef's Recommendation Set Lunch

手拍青瓜雲耳伴冰燒三層肉

Marinated Cucumber and Black Fungus in Vinegar and Garlic served with Crispy-roasted Pork Belly

原隻鮑魚雞粒撻、潮式蝦米蒸粉果、香蔥煎鍋貼 Baked Whole Abalone Tart with Diced Chicken, Steamed Pork Dumpling with Dried Shrimps and Yam Bean, Pan-fried Pork Dumpling with Spring Onion

精選老火例湯
Soup of the Day

粟米斑塊

Crispy Fish Fillet in Sweet Corn Sauce

煙鴨胸菜粒炒飯 Fried Rice with Smoked Duck Breast and Vegetables

薑茶湯圓

Ginger Tea with Glutinous Rice Balls

每位\$298 Priced at \$298 per person