



YOUR MENU SELECTION

*The signature 6-course 2026 Lobster Matsutake Celebration Set Menu from HKD 1,188 plus 10% service charge per guests.
You are welcome to tailor courses with the following options.*

升級選項

Your Menu Selection

XO 醬蒸開邊龍蝦 升級為

Steamed Lobster (half) with Homemade XO Sauce upgrade to

XO 醬蒸澳洲龍蝦(半隻)

Steamed Australian Lobster (half) with Homemade XO Sauce

每位加 \$100

Additional \$100 per person

姬松茸竹筴燉響螺 升級為

Double-boiled Sea Whelk Soup with Matsutake Mushroom and Bamboo Pith upgrade to

杏汁百合杞子燉花膠

Double-boiled Fish Maw Soup with Lily Bulb, Wolfberry with Almond Cream

每位加 \$80

Additional \$80 per person

皇湯花膠燴官燕 (60 克)

Braised Imperial Bird's Nest with Fish Maw and Superior Chicken Broth (60 gm)

每位加 \$400

Additional \$400 per person



廚師精選 *Chef's Recommendation*

所有價目均以港幣計算及需另收加一服務費

All prices are subject to 10% service charge



升級選項

Four Menu Selection

松茸燒椒醬蒸龍躉斑件升級為

Steamed Garoupa Fillet with Matsutake Mushroom in Bell Pepper Sauce upgrade to

清蒸東星斑

Steamed Spotted Garoupa

每位加 \$200

Additional \$200 per person

酒香鹽焗雞 可選擇為

Salt-baked Chicken in Wine Flavour selection to

玫瑰豉油雞

Braised Chicken in Soy Sauce

當紅脆皮炸子雞

Crispy Chicken

松露野菌炆伊麵升級為


Braised E-fu Noodles with Truffle and Wild Mushroom upgrade to

鮑粒飄香荷葉飯

Fried Rice with Diced Abalone wrapped in Lotus Leaf

每位加 \$80


Additional \$80 per person

櫻花蝦帶子蟹肉炒香苗 

Fried Rice with Diced Scallop, Crab Meat and Sakra Shrimp

每位加 \$80

Additional \$80 per person

蝦頭油蟹肉炒飯 

Fried Rice with Crab Meat in Shrimp Head Oil

每位加 \$110

Additional \$110 per person

XO醬蝦仁帶子炆伊麵

每位加 \$110

Braised E-fu Noodles with Diced Scallop and Shrimp in Homemade XO Sauce

Additional \$110 per person



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升級選項

Your Menu Selection

萬壽果銀杏雪耳可選擇或升級為

Double-boiled Papaya with Snow Fungus and Ginkgo selection or upgrade to

荔芋燉蛋白

Double-boiled Taro and Egg White

百合蛋白杏仁茶

Sweetened Almond Cream with Egg White and Lily Bulb

二十五年陳皮湘蓮百合紅豆沙

Sweet Red Bean Soup with Lotus Seed, Lily Bulb and 25-years Tangerine Peel

生磨開心果露

Sweetened Pistachio Cream

椰汁燉官燕 (60 克)

Double-boiled Imperial Bird's Nest with Coconut Milk (60gm)

每位加 \$440

Additional \$440 per person



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