

主廚推介套餐

Chef's Recommendation Set Lunch

[D][N][P] 冰燒三層肉、[D][N][P] 蒜香鮮蝦春卷、 [N][V] 子薑皮蛋

Crispy Roasted Pork Belly,

Deep-fried Shrimp Spring Roll with Garlic,

Century Egg with Pickled Ginger

[D][N][P]沙參玉竹杞子燉土雞

Double-boiled Chicken Soup with Glehnia Root, Polygonatum Odoratum and Wolfberry 或 Or

[D][N][P] 金瑤玉帶西施羹

Braised Conpoy and Scallop Soup with Egg White

[D][N][P] 香蔥豉汁銀絲蒸斑件、[D][N][P] 羊肚菌野菌扒菜苗、

[D][N] 乾燒蝦仁、[D][N] [P] 京蔥爆澳洲羊柳

Steamed Garoupa Fillet with Vermicelli and Spring Onion in Black Bean Sauce,
Braised Vegetable Sprout with Morrel and Wild Mushrooms,
Wok-fried Shrimp in Chili Spicy Sauce,
Stir-fried Australian Lamb Fillet with Young Leek and Chilli Sauce
(每檯任選兩款 Choice of two mains per table)

[D][N][P] 黃金鮮蝦炒香苗 Fried Rice with Prawn and Salted Egg Yolk

[N][V] 是日精選甜品

Dessert of the Day

每位\$428 \$428 per person

B- Contains Beef 含牛肉

D - Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P - Contains Pork 含豬肉

V – Vegetarian 素菜

如果你對某些食物敏感, 請告知服務人員

Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 All prices are in HKD and subject to 10% service charge



健怡午市套餐 Healthy Set Lunch

[N][V] 芋香素春卷、[N][V] 竹笙珍菌餃、 [N][V] 青瓜白玉木耳

Crispy Vegetarian Spring Roll with Taro, Steamed Mushroom Dumpling with Bamboo Pith, Marinated Japanese Cucumber with White Fungus

[N][D][V] 榆耳粟米羹
Braised Sweet Corn Soup with Yellow Fungus

[N][D][V] 欖菜四季豆炒藕片 Wok-fried Lotus Root with Preserved Olive Vegetable and Green Bean

[N][D][V] 靈芝菇扒豆腐
Braised Bean Curd with Marmoreal Mushroom

[N][D][V]松子素菜炒香苗
Fried Rice with Vegetables and Pine Nut

[N][V] 是日精選甜品

Dessert of the Day

每位\$318 \$318 per person

B - Contains Beef含牛肉

D - Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P - Contains Pork 含豬肉

V – Vegetarian 素菜