



片皮鴨晚市套餐
Peking Duck Set Dinner

紅蜚頭伴青瓜、原隻鮑魚雞粒撻、
五香安格斯脆腩片
*Marinated Cucumber and Supreme Jelly Fish
with Minced Garlic,
Baked Whole Abalone Tart with Diced Chicken,
Crispy Five Spice Sliced Angus Beef Brisket*

港式片皮鴨
Hong Kong Style Peking Duck

生拆蟹肉菜苗羹 或 宮廷海鮮酸辣羹
*Braised Vegetable Sprout Soup with Crab Meat
or
Hot and Sour Soup with Seafood*

乾燒明蝦球
Wok-fried Prawns in Chilli Sauce

櫻花蝦帶子蟹肉炒飯
*Fried Rice with Sakura Shrimps, Diced Scallops,
Crab Meat*

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位 \$668 (兩位起)
Priced at \$668 per person (minimum 2 persons)

品酒師精選三杯餐酒配對
每位\$298
*Enjoy our Sommelier's three-glass wine pairing
\$298 per person*

 廚師精選 *Chef's Recommendation*

[N] 含果仁 *Contains nuts* [P] 含豬肉 *Pork*
[S] 辛辣 *Spicy dishes* [V] 素食選項 *Vegetarian* 不含味精 *No MSG Added*

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*



廚師推介晚市套餐
Chef's Recommendation Set Dinner

五香安格斯脆腩片、冰燒三層肉、蒜拍青瓜
*Crispy Five Spice Sliced Angus Beef Brisket,
Crispy-roasted Pork Belly,
Marinated Cucumber in Vinegar and Garlic*

瑤柱螺頭燉菜膽
*Double-boiled Dried Sea Whelk Soup
with Brassica and Conpoy*

XO 醬蒸開邊龍蝦
Steamed Lobster in XO Sauce

香葱爆斑球
Wok-fried Garoupa Fillet with Spring Onion

松露竹筴野菌餃伴荷葉飯
*Steamed Wild Mushroom Dumplings,
Fried Rice with Conpoy wrapped in Lotus Leaf*

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位 \$888 (兩位起)
Priced at \$888 per person (minimum 2 persons)

品酒師精選三杯餐酒配對
每位 \$388
*Enjoy our Sommelier's three-glass wine pairing
\$388 per person*

 廚師精選 *Chef's Recommendation*

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[P] 含豬肉 *Pork*

[S] 辛辣 *Spicy dishes*

[V] 素食選項 *Vegetarian*

不含味精 *No MSG Added*

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晚市精選套餐
Degustation Set Dinner

蜜汁叉燒、青瓜帶子、素鵝腐皮卷
*Honey-glazed Barbecued Pork,
Marinated Cucumber and Scallop with Minced Garlic,
Crispy Bean Curd Sheet Roll*

杏汁花膠燉白肺湯
*Double-boiled Pork Lung Soup
with Fish Maw and Almond Cream*

鮑汁扣中東二十五頭乾鮑魚
Braised Middle Eastern 25 Head Abalone

大千爆蝦球
Wok-fried Prawns with Dried Chilli and Shallots

生炒和牛崧飯
Fried Rice with Minced Wagyu Beef

芒果熱情果泡芙配白朱古力忌廉
*Mango and Passion Fruit Choux
served with 33% White Chocolate Cream*

每位 \$1,528
Priced at \$1,528 per person

品酒師精選四杯餐酒配對
每位 \$488
*Enjoy our Sommelier's four-glass wine pairing
\$488 per person*

 廚師精選 *Chef's Recommendation*

[N] 含果仁 *Contains nuts*

[P] 含豬肉 *Pork*

[S] 辛辣 *Spicy dishes*

[V] 素食選項 *Vegetarian* 不含味精 *No MSG Added*

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