

點心午市套餐 *F*
Dim Sum Set Lunch F

玫瑰煙鴨胸

Roasted Duck Breast with Rose Dressing

牛肝菌燒賣、筍尖鮮蝦餃、香蔥煎鍋貼

Steamed Pork Dumpling with Porcini,

Steamed Shrimp and Bamboo Shoot Dumpling,

Pan-fried Pork Dumpling with Spring Onion

是日老火靚湯 或 雞粒粟米羹

Soup of the Day

Or

Braised Sweet Corn Soup with Crab Meat or Diced Chicken

蟲草花雲耳蒸斑球 或 桂花梨伴黑醋豬柳

Steamed Garoupa Fillet with Cordyceps Flower and Black Fungus

Or

Stir-fried Pork Tenderloin, Italian Balsamic Vinegar, Osmanthus-poached Pear

豉油皇肉絲河粉

Stir-fried Flat Noodle with Shredded Pork

精選甜品

Dessert of the Day

每位\$298

Priced at \$298 per person

主廚推介套餐
Chef's Recommendation Set Lunch

水晶肴肉、五香安格斯脆腩片、青瓜雲耳
*Chilled Crystal Pork,
Crispy Five-spice Sliced Angus Beef Brisket,
Marinated Japanese Cucumber and Black Fungus*

菜膽北菇燉竹笙 或 生拆蟹肉菜苗羹
*Double-boiled Black Mushroom Soup with Brassica and Bamboo Pith
Or
Braised Vegetable Sprout Soup with Crab Meat*

古法蒸斑件、豉味尖椒炒牛肉、蝦子蒜片蘆筍炒香芹、三蔥豆豉雞球
*Steamed Spotted Garoupa Fillet with Shredded Pork and Mushroom,
Wok-fried Beef with Green Chilli Pepper in Black Bean Sauce,
Wok-fried Celery, Asparagus with Shrimp Roe and Crispy Garlic,
Stir-fried Chicken Fillet with Assorted Onions in Black Bean Sauce
(每檯任選兩款 *Choice of two mains per table*)*

櫻花蝦帶子蟹肉炒飯
Fried Rice with Diced Scallop, Crab Meat and Sakura Shrimp

是日精選甜品
Dessert of the Day

每位 \$398
Priced at \$398 per person

健怡午市套餐
Healthy Set Lunch

手拍青瓜、有機素粉果、椒鹽豆腐
*Marinated Japanese Cucumber,
Steamed Organic Vegetable Dumpling,
Crispy-fried Bean Curd Cubes with Pepper Salt*

白菌南瓜羹
Braised Pumpkin Soup with White Mushroom

雜菌扒時蔬
Braised Seasonal Vegetables with Assorted Wild Mushrooms

豉汁蘆筍炒素雞
Stir-fried Mock Chicken with Asparagus in Black Bean Sauce

豉油皇炒麵
Wok-fried Egg Noodles with Soy Sauce

是日精選甜品
Dessert of the Day

每位\$288
Priced at \$288 per person