



荔枝咕嚕肉
Sweet and Sour Pork with Lychee

午餐套餐 Lunch Set

Mix and Match Lunch Set 午餐套餐自由配

\$29 per pax (min 2 pax)
每人\$29(最少2人)

2 - 3 Persons:

Appetiser + Soup + 2 Main Courses
+ 1 Rice or Noodle
頭盤 + 湯羹 + 主菜2款
+ 飯麵1款

4 - 5 Persons:

Appetiser + Soup + 3 Main Courses
+ 1 Rice or Noodle
頭盤 + 湯羹 + 主菜3款
+ 飯麵1款

6 - 7 Persons:

Appetiser + Soup + 4 Main Courses
+ 1 Rice or Noodle
頭盤 + 湯羹 + 主菜4款
+ 飯麵1款

More than 8 persons:

Appetiser + Soup + 5 Main Courses
+ 1 Rice or Noodle
頭盤 + 湯羹 + 主菜5款
+ 飯麵1款

頭盤 Appetiser (Inclusive in set meal)

雀籠點心
Dim Sum in the Cage

蝦餃、燒賣、沙律明蝦角、燻鴨胸春捲
Shrimp Dumplings, Shrimp and Pork Dumplings,
Deep Fried Prawn Dumpling, Deep-fried Shredded
Smoked Duck Breast Spring Roll

午餐套餐 Lunch Set

Step 1 主菜 Main Course

2-3 pax
Choose 2

炭燒燒味雙拼
Charcoal Barbecued Meat Platter
(Pick 2 選二種: Roasted Pork 燒肉, BBQ Pork 叉燒,
Roasted Duck 燒鴨 & Soya Sauce Chicken 豉油雞)

4-5 pax
Choose 3

炭燒黑椒燒鴨
Charcoal Roasted Duck

6-7 pax
Choose 4

金沙麥片生中蝦
Deep-fried Live Prawns with Cereal and
Mashed Egg Yolk

8 > pax
Choose 5

粟米魚塊
Sweet Corn & Fish Cutlet

豉汁魚片蒸豆腐
Steamed Sliced Fish and Beancurd with
Black Bean Sauce

客家鹽水雞
Salted Chicken "Hakka" Style

四川辣醬爆雞球(辣)
Sichuan Hot Sauce Fried Chicken (spicy)

金針雲耳蒸雞塊
Steamed Chicken Fillet with Daylilies and Fungus

老式柱候蘿蔔牛根腩煲
Stewed Beef Brisket with Turnip in
Fermented Bean Sauce in Claypot

豆腐炆火腩
Braised Roasted Pork with Beancurd

醬香排骨
Foolproof Ribs with Homemade Sauce

荔枝咕嚕肉
Sweet and Sour Pork with Lychee

紅燒花菇滑豆腐
Braised mushrooms with Silk Tofu

鮑汁鮑螺片扒時蔬
Sliced Sea Whelk and Vegetable
with Abalone Sauce

魚湯魚滑浸菜苗
Poached Fish Paste and Vegetables in
Rich Fish Soup

鮮腐竹上湯浸菜苗
Poached Vegetables with
Beancurd Skin in Superior Soup

栗香白菜
Chestnut Cabbage

Step 2 湯羹 Soup (Choose one)

是日滋補炖湯
Double-boiled Nourishing Soup of the Day

銀杏鮮菌翅骨湯
Wild Mushrooms in Shark's Bone Cartilage Soup

海鮮酸辣羹
Hot and Sour Soup with Seafood

金湯乾貝魚鰾羹
Fish Maw, Scallops and Mashed Pumpkin Thick Soup

石窩翅骨瑤柱老雞湯
Stone Bowl Conpoy and Old Chicken with
Shark's Bone Soup Add \$14.80

原盅淮山杞子響螺炖老雞湯
Double-Boiled Kampong Chicken with
Sea Whelk and Chinese Herbs Add \$14.80

Step 3 飯 / 麵 Rice / Noodles (Choose one)

瑤柱蛋白炒飯
Fried Rice with Conpoy, Diced Scallops and Egg White

賽螃蟹燜米粉
Braised Vermicelli with Crab meat and Egg White

榨菜火鴨絲燜米粉
Stewed Vermicelli w Duck Meat and Preserved Vegetable

韭王地魚燒伊麵
Stewed E-Fu Noodles with Chives

皮蛋咸瘦肉粥
Salted Pork with Preserved Egg Congee