MICHELIN DEGUSTATION MENU

Chef’s Premium Selection
Marinated fresh abalone in soy sauce  
Barbecued pork with osmanthus flower honey  
Deep-fried beef brisket with plum sauce  
NV Nicolas Feuillatte Reserve Exclusive Brut, Champagne

Pan-fried lobster with shrimp roe paste and coriander  
2017 Aile d’Argent Blanc du Château Mouton Rothschild, Pauillac, Bordeaux

Steamed garoupa fillet with Jinhua ham and superior bird’s nest

Braised beef fillet with Kyoho grape  
2008 Pavillon de Léoville Poyferré, Saint-Julien  
2008 Château Pape Clément, Pessac-Léognan  
2008 Château Palmer, Margaux

Fried rice with Alaska crab meat and green tea  
Hangzhou Chrysanthemum Buds Tea

Chef’s Specialty Desserts
Chilled mango cream with sago and pomelo  
Deep-fried sesame dumpling filled with yogurt  
2008 Château Rieussec, Sauternes

HK$1,688 per person

Selected premium wines available at an additional HK$1,200 per person

Upgrade to a glass of 2008 Château Pape Clément at an additional HK$538

Upgrade to a glass of 2008 Château Palmer at an additional HK$968

Minimum order for 2 persons or above

“If you have any concerns regarding food allergies, please inform your server before ordering”  
All prices are in HK$ and subject to 10% service charge
SIGNATURE TASTING MENU

Chef’s Premium Selection
Chilled shredded abalone with jellyfish in sesame oil
Barbecued pork with osmanthus flower honey
Deep-fried shrimp toast
2017 Pinot Grigio Livio Felluga, Friuli Venezia Giulia

Deep-fried crab shell filled with crab meat and onion
2016 Blanc des Cabanes, Château du Coureau, Bordeaux

Double-boiled chicken soup with fish maw in baby coconut

Pan-fried scallop with minced ginger and spring onion served with
diced crispy rice cracker
2015 Chassagne-Montrachet, Olivier Leflaive, Burgundy

Wok-fried lamb loin with garlic and peppers
2008 Pavillon de Léoville Poyferré, Saint-Julien, Bordeaux
2008 Château Pape Clément, Pessac-Léognan, Bordeaux
2012 Château Palmer, Margaux, Bordeaux

Braised bamboo fungus with spinach and black truffle

Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf

Chef’s Specialty Desserts
Chilled mango cream with sago and pomelo
Steamed sponge cake with egg yolk
2014 Prince de Saint-Aubin, Sauternes, Bordeaux

HK$1,788 per person

With a glass of champagne from Sommelier’s selection
Selected premium wines available at an additional HK$1,550 per person
Upgrade to a glass of 2008 Château Pape Clément at an additional HK$538
Upgrade to a glass of 2012 Château Palmer at an additional HK$968

Minimum order for 2 persons or above

“If you have any concerns regarding food allergies, please inform your server before ordering”
All prices are in HK$ and subject to 10% service charge
PRUNIER CAVIAR & CHEF PAUL APPETIZERS

Prunier Caviar 15g

Chef’s Premium Selection
Roasted crispy suckling pig served with Chinese puff
Deep-fried beef brisket with plum sauce
Chilled shredded abalone with jellyfish

Including one glass of Dom Pérignon 2008

HK$892 per person

Minimum order for 2 persons or above

Caviar Selection

Prunier Tradition (30 g per tin) HK$1,250
Prunier Paris (30 g per tin) HK$1,900
Caviar Beluga (30 g per tin) HK$6,200

"If you have any concerns regarding food allergies, please inform your server before ordering"
All prices are in HK$ and subject to 10% service charge
## APPETIZERS AND COLD DISHES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled shredded abalone with jellyfish in sesame oil</td>
<td>152</td>
</tr>
<tr>
<td>Deep-fried shrimp toast</td>
<td>142</td>
</tr>
<tr>
<td>Deep-fried beef brisket with plum sauce</td>
<td>142</td>
</tr>
<tr>
<td>Wok-fried frog leg with spiced pepper salt</td>
<td>142</td>
</tr>
<tr>
<td>Wok-fried soft shell crab with port wine sauce</td>
<td>142</td>
</tr>
<tr>
<td>Roasted crispy pork belly</td>
<td>132</td>
</tr>
<tr>
<td>Tossed bean noodle with shredded chicken, dried salmon and pickled chili</td>
<td>132</td>
</tr>
<tr>
<td>Pan-fried bean curd sheet rolled with assorted vegetables and cordyceps flower</td>
<td>132</td>
</tr>
</tbody>
</table>

*Signature, Pork, Shellfish, Vegetarian, Spicy, Nuts*

*If you have any concerns regarding food allergies, please inform your server before ordering.*

All prices are in HK$ and subject to 10% service charge.
BARBECUED SPECIALTIES

⭐ Signature Pork

Barbecued Iberian pork with honey
(24 hours advance notice required) 376

Barbecued pork with osmanthus flower honey 238

Roasted crispy suckling pig served with Chinese puff 338

Marinated chicken in soy sauce (Half Piece) 268

Roasted goose with plum sauce
(Regular portion) 338
(Half piece one course) 628

Tin Lung Heen Peking duck
(Half piece one course) 488
(Whole piece one course) * 898
* Additional course:
Wok-fried minced duck, mushroom and bamboo shoot served with fresh lettuce 216

Chef’s signature barbecued combination (Per Person) 185
Three kinds of your choice
Barbecued pork with osmanthus flower honey
Marinated chicken in soy sauce • Roasted goose with plum sauce
Roasted crispy pork belly • Marinated beef shin • Pig knuckle • Jellyfish

—if you have any concerns regarding food allergies, please inform your server before ordering—
All prices are in HK$ and subject to 10% service charge.
SOUPS

Per Person

Double-boiled chicken soup with fish maw in baby coconut 488

Double-boiled sea conch soup with fresh abalone and black garlic 416

Double-boiled duck soup with cordyceps and superior sea cucumber 416

Braised shredded fish maw soup with abalone, sea cucumber and shiitake mushroom 250

Braised hot and sour soup with conpoy 250

Braised scallop soup with vegetable 238

Double-boiled matsutake mushroom soup with red date and vegetable 238

“*If you have any concerns regarding food allergies, please inform your server before ordering*
All prices are in HK$ and subject to 10% service charge
## BIRD’S NEST

<table>
<thead>
<tr>
<th></th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised superior bird’s nest with boneless crab claw in supreme broth</td>
<td>738</td>
</tr>
<tr>
<td>Steamed egg white topped with superior bird’s nest and caviar</td>
<td>738</td>
</tr>
<tr>
<td>Scrambled egg with braised superior bird’s nest topped with fresh black truffle</td>
<td>678</td>
</tr>
<tr>
<td>Braised bamboo fungus stuffed with superior bird’s nest topped with crab roe</td>
<td>568</td>
</tr>
<tr>
<td>Braised bird’s nest soup with minced chicken</td>
<td>368</td>
</tr>
<tr>
<td>Braised bird’s nest soup with minced spotted garoupa</td>
<td>368</td>
</tr>
</tbody>
</table>

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge.
### ABALONE AND AIR DRIED SEAFOOD

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised whole Yoshihama abalone (16 heads) in supreme sauce</td>
<td>5,888</td>
</tr>
<tr>
<td>Braised whole Japanese Oma abalone (26 heads) in supreme sauce</td>
<td>1,988</td>
</tr>
<tr>
<td>Braised fish maw with Yunnan ham and shiitake mushroom</td>
<td>888</td>
</tr>
<tr>
<td>Braised Kanto superior sea cucumber with porcini mushroom</td>
<td>408</td>
</tr>
<tr>
<td>Braised superior sea cucumber stuffed with shrimp paste topped with crab roe</td>
<td>278</td>
</tr>
<tr>
<td>Braised Sea cucumber and winter melon stuffed with conpoy</td>
<td>242</td>
</tr>
<tr>
<td>Braised goose web with shiitake mushroom and cuttlefish</td>
<td>218</td>
</tr>
</tbody>
</table>

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge.
LIVE SEAFOOD

Steamed Live Fish
Spotted garoupa, Pacific garoupa
Red spotted garoupa or others

Live Lobster
Wok-fried with ginger and spring onion;
Steamed with garlic;
Stir-fried with black bean sauce;
Simmered with superior soup;
Steamed with Jinhua ham and Huadiao wine

Live Prawn
Poached;
Wok-fried with spicy salt;
Pan-fried with soy sauce;
Steamed with garlic;
Drunken with Huadiao wine

Live Crab
Steamed with ginger and spring onion;
Wok-fried with ginger and spring onion;
Steamed with Huadiao wine;
Stir-fried with black bean sauce;
Wok-fried with spicy salt;
Wok-fried with soy sauce;
Steamed with egg white

*If you have any concerns regarding food allergies, please inform your server before ordering.*

All prices are in HK$ and subject to 10% service charge.
**SEAFOOD**

<table>
<thead>
<tr>
<th></th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>🦀 🍣 Braised Australian fresh abalone (half piece)</td>
<td>388</td>
</tr>
<tr>
<td>🌟 🦀 Steamed crab claw with egg white in Huadiao wine</td>
<td>328</td>
</tr>
<tr>
<td>🌟 🦀 Deep-fried crab shell filled with crab meat and onion</td>
<td>288</td>
</tr>
<tr>
<td>🦀 🍣 Wok-fried razor clam with fresh yellow fungus in X.O. chili sauce</td>
<td>212</td>
</tr>
<tr>
<td>🦀 🍣 Simmered fresh abalone with clam in white wine sauce</td>
<td>212</td>
</tr>
<tr>
<td>🦀 🍣 Pan-fried scallop with salmon roe and asparagus</td>
<td>166</td>
</tr>
<tr>
<td>🦀 🍣 Stewed oyster in citrus honey sauce</td>
<td>148</td>
</tr>
</tbody>
</table>

*Signature* 🌟 *Pork* 🦀 *Shellfish* 🦀 *Vegetarian* 🌿 *Spicy* 🌶 *Nuts* 🌿

"If you have any concerns regarding food allergies, please inform your server before ordering."

All prices are in HK$ and subject to 10% service charge.
SEAFOOD

Sautéed lobster with white asparagus and Jinhua ham  858

Wok-fried sliced conch with fish maw and dried turnip  508

Pan-fried scallop with tomato served with crispy toast  438

Wok-fried prawn with spring onion in superior soy sauce  432

Wok-fried shrimp with salted egg yolk and vegetable  368

Sautéed garoupa fillet with shredded dried squid  558

Stewed garoupa belly with pumpkin in black bean sauce  368

"If you have any concerns regarding food allergies, please inform your server before ordering."
All prices are in HK$ and subject to 10% service charge.
MEAT

Pan-fried Kurobuta pork filled with foie gras and onion (Per Person) 192

Braised pork belly with supreme sauce (Per Person) 128

Wok-fried wagyu beef with X.O. chili sauce and fresh lily bulb 668

Stewed beef brisket with potato in Chu Hou sauce 282

Wok-fried lamb loin with garlic and peppers 282

Steamed minced pork with diced abalone and preserved meat 262

Braised beef fillet with Kyoho grape 262

“*If you have any concerns regarding food allergies, please inform your server before ordering*”

All prices are in HK$ and subject to 10% service charge.
**POULTRY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised chicken with sea cucumber and Jinhua ham in oyster sauce</td>
<td>292</td>
</tr>
<tr>
<td>Baked chicken with mushroom, spring onion and ginger</td>
<td>292</td>
</tr>
<tr>
<td>Deep-fried crispy chicken</td>
<td>292</td>
</tr>
<tr>
<td>Wok-fried sliced pigeon with Chinese Kale Simmered pigeon fillet</td>
<td>312</td>
</tr>
<tr>
<td>Wok-fried minced pigeon, chive and pine nut served with fresh</td>
<td>312</td>
</tr>
<tr>
<td>Wok-fried shredded duck with termite mushroom in spicy sauce</td>
<td>288</td>
</tr>
<tr>
<td>Stewed sliced duck with conpoy and bamboo shoot</td>
<td>288</td>
</tr>
</tbody>
</table>

*If you have any concerns regarding food allergies, please inform your server before ordering.*

All prices are in HK$ and subject to 10% service charge.
VEGETARIAN

Pan-fried omnipork with pineapple in sweet and sour sauce 288

Braised bamboo fungus with spinach and black truffle 252

Simmered assorted vegetables and shiitake mushroom in supreme broth 252

Wok-fried brown fungus and seasonal crunchy vegetables served in a crispy nest 252

Steamed Hakata eggplant with sweet preserved vegetable 252

Deep-fried crispy bean curd stuffed with vegetables 252

Wok-fried dried bean curd with Sarcodon Aspratus and bean sprout 252

"If you have any concerns regarding food allergies, please inform your server before ordering."
All prices are in HK$ and subject to 10% service charge.
**RICE AND NOODLES**

- **Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf (Per Person)**: 110 HK$

- **Wok-fried glutinous rice with preserved meat and dried shrimp**: 228 HK$

- **Fried rice noodle with wagyu beef fillet**: 278 HK$

- **Fried rice with crab meat, egg white, diced spotted garoupa and crispy rice**: 278 HK$

- **Pan-fried noodle with fresh abalone and chicken in chili sauce**: 278 HK$

- **Braised E-fu noodle with seafood and straw mushroom**: 278 HK$

- **Stewed vermicelli with shredded duck, conpoy and preserved vegetable**: 278 HK$

*If you have any concerns regarding food allergies, please inform your server before ordering.*

All prices are in HK$ and subject to 10% service charge.
<table>
<thead>
<tr>
<th>DESSERT</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double-boiled superior bird nest’s served with coconut milk, almond</td>
<td>738</td>
</tr>
<tr>
<td>cream and syrup (Requires approximately 30 minutes preparation time)</td>
<td></td>
</tr>
<tr>
<td>★ Chilled mango cream with sago and pomelo</td>
<td>98</td>
</tr>
<tr>
<td>Sweetened red bean soup with vintage tangerine peel and lotus seed</td>
<td>92</td>
</tr>
<tr>
<td>★ Sweetened almond soup with pigeon egg</td>
<td>92</td>
</tr>
<tr>
<td>Double-boiled milk with aloe vera and coconut milk</td>
<td>92</td>
</tr>
</tbody>
</table>

“If you have any concerns regarding food allergies, please inform your server before ordering”
All prices are in HK$ and subject to 10% service charge.
PASTRIES

Chilled osmanthus flower and snow swallow jelly (3 pieces) $92

🌟 Traditional baked egg custard tart (2 pieces) (Requires approximately 20 minutes preparation time) $92

Chilled red date and coconut jelly (3 pieces) $92

Deep-fried egg pastry topped with dragon’s bread candy in lemon juice (5 pieces) $85

Steamed sponge cake with egg yolk $85

))*(Deep-fried sesame dumpling filled with yogurt (3 pieces) $80

８*(Baked shredded coconut tart with assorted nuts (3 pieces) $80

“If you have any concerns regarding food allergies, please inform your server before ordering.”
All prices are in HK$ and subject to 10% service charge.
## SPECIAL SAUCE SELECTION

<table>
<thead>
<tr>
<th>Sauce Type</th>
<th>Description</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped chili</td>
<td>Soy sauce with chopped chili</td>
<td>30</td>
</tr>
<tr>
<td>Tin Lung Heen X.O. chili sauce</td>
<td>42</td>
<td></td>
</tr>
</tbody>
</table>

## TIN LUNG HEEN SPECIAL GIFT BOX

<table>
<thead>
<tr>
<th>Item Type</th>
<th>Description</th>
<th>Per Bottle</th>
<th>Per Set</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tin Lung Heen walnut</td>
<td>110</td>
<td>230</td>
<td></td>
</tr>
<tr>
<td>Tin Lung Heen chili sauce</td>
<td>285</td>
<td>405</td>
<td></td>
</tr>
<tr>
<td>Tin Lung Heen X.O. chili sauce</td>
<td>420</td>
<td>540</td>
<td></td>
</tr>
</tbody>
</table>

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge.
# PREMIUM CHINESE TEA SELECTION

**Green Tea** known as unfermented tea is the variety which keeps the original colour of the tea leaves. No fermentation takes place during processing so the natural health substances in fresh tea leaves are much remained.

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early Spring Shifeng Long Jing</td>
<td>105</td>
</tr>
<tr>
<td>Dongting Bi Luo Chun</td>
<td>105</td>
</tr>
</tbody>
</table>

**White Tea** is a slightly fermented tea with its body covered with fluffy white hair. It brews to a pale yellow colour and produces a pleasant aroma that is fruity and airy. White tea helps in lowering cholesterol, preventing vascular sclerosis and stress reduction.

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fuding Silver Needle</td>
<td>130</td>
</tr>
<tr>
<td>Premium White Peony</td>
<td>65</td>
</tr>
</tbody>
</table>

**Oolong Tea** is a "semi-fermented" tea. Combining the features of green tea and black tea, Oolong tea brews are not only as clear and fragrant as Green tea, but also as fresh and strong as Black tea. It is commonly brewed to be strong, with a bitter taste. Oolong tea helps to replenish energy and refresh the senses.

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wuyi Da Hong Pao</td>
<td>150</td>
</tr>
<tr>
<td>Lan Hua Xian Tie Guan Yin</td>
<td>105</td>
</tr>
<tr>
<td>Monkey Pick Oolong</td>
<td>90</td>
</tr>
</tbody>
</table>

*All prices are in HK$ and subject to 10% service charge*
# PREMIUM CHINESE TEA SELECTION

**Black / Red Tea** is a completely fermented tea. In China it is called red tea in reference to the color of the infused liquid or to the red edges of the oxidized leaves, as opposed to the color of the main body of the processed tea leaves. This is most popular form of tea in South Asia and Europe.

<table>
<thead>
<tr>
<th>Tea</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vintage Puerh Ripen 25 Years</td>
<td>185</td>
</tr>
<tr>
<td>Qimen Black Tea</td>
<td>150</td>
</tr>
<tr>
<td>Anhui Liu An</td>
<td>85</td>
</tr>
<tr>
<td>Lychee Black Tea</td>
<td>85</td>
</tr>
</tbody>
</table>

**Scented Tea** is made by mixing and fumigating tea leaves and scented flowers, letting tea assimilate the fragrance of flowers by taking advantage of the absorption of tea leaves. Scented tea is good for individuals with hypertension, as it relieves stress and helps with internal digestion.

<table>
<thead>
<tr>
<th>Tea</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Memories Tea</td>
<td>95</td>
</tr>
<tr>
<td>Pink Rose Buds</td>
<td>85</td>
</tr>
</tbody>
</table>

**House Chinese Tea**

- Early Spring Long Jing, Shou Me, Iron Buddha
- Shui Hsien, Puerh, Jasmine, Chrysanthemum

*All prices are in HK$ and subject to 10% service charge*