



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

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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



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)



APPETIZERS AND COLD DISHES

	Chilled shredded abalone with jellyfish in sesame oil	152
☆ ②	Deep-fried shrimp toast	142
	Deep-fried beef brisket with plum sauce	142
	Wok-fried frog leg with spiced pepper salt	142
	Wok-fried soft shell crab with port wine sauce	142
(a.a.	Roasted crispy pork belly	132
&	Tossed bean noodle with shredded chicken, dried salmon and pickled chili	132
ðĪ	Pan-fried bean curd sheet rolled with assorted vegetables and cordyceps flower	132



BARBECUED SPECIALTIES

To God	Barbecued Iberian pork with honey (24 hours advance notice required)	376
(varis)	Barbecued pork with osmanthus flower honey	238
(vava)	Roasted crispy suckling pig served with Chinese puff	338
	Marinated chicken in soy sauce (Half Piece)	268
\Diamond	Roasted goose with plum sauce (Regular portion) (Half piece one course)	338 628
	Tin Lung Heen Peking duck (Half piece one course) (Whole piece one course) * * Additional course: Wok-fried minced duck, mushroom and bamboo shoot served with fresh lettuce	488 898 216
	Chef's signature barbecued combination (Per Person) 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	185 Three kinds of you choice











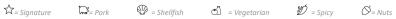


SOUPS

		Per Persor
A F	Double-boiled chicken soup with fish maw in baby coconut	488
Town (D)	Double-boiled sea conch soup with fresh abalone and black garlic	416
(Paris)	Double-boiled duck soup with cordyceps and superior sea cucumber	416
Cons (D)	Braised shredded fish maw soup with abalone, sea cucumber and shiitake mushroom	250
~ © Ø	Braised hot and sour soup with conpoy	250
Town D	Braised scallop soup with vegetable	238
☆ □	Double-boiled matsutake mushroom soup with red date and vegetable	238













BIRD'S NEST

		Per Persor
	Braised superior bird's nest with boneless crab claw in supreme broth	738
	Steamed egg white topped with superior bird's nest and caviar	738
Paris .	Scrambled egg with braised superior bird's nest topped with fresh black truffle	678
Varia (D)	Braised bamboo fungus stuffed with superior bird's nest topped with crab roe	568
Vava3	Braised bird's nest soup with minced chicken	368
(ang	Braised bird's nest soup with minced spotted garoupa	368







ABALONE AND AIR DRIED SEAFOOD

	Braised whole Yoshihama abalone (16 heads) in supreme sauce	Per Person 5,888
Town D	Braised whole Japanese Oma abalone (26 heads) in supreme sauce	Per Person 1,988
Trus (D)	Braised fish maw with Yunnan ham and shiitake mushroom	Per Piece 888
	Braised Kanto superior sea cucumber with porcini mushroom	Per Person 408
	Braised superior sea cucumber stuffed with shrimp paste topped with crab roe	Per Person 278
Turi O	Braised Sea cucumber and winter melon stuffed with conpoy	Per Person 242
	Braised goose web with shiitake mushroom and cuttlefish	Per Person 218













LIVE SEAFOOD

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

Market Price

Live Lobster

Market Price

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

Market Price

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

Live Crab

Market Price

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

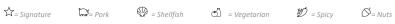


SEAFOOD

			Per Person
	THE STATE OF	Braised Australian fresh abalone (half piece)	388
\diamondsuit		Steamed crab claw with egg white in Huadiao wine	328
	☆ ⑩	Deep-fried crab shell filled with crab meat and onion	288
, vara	D D	Wok-fried razor clam with fresh yellow fungus in X.O. chili sauce	212
	to O	Simmered fresh abalone with clam in white wine sauce	212
	rr D	Pan-fried scallop with salmon roe and asparagus	166
		Stewed oyster in citrus honey sauce	148













SEAFOOD

(ana	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
(ava	Sautéed garoupa fillet with shredded dried squid	558
(AAB)	Stewed garoupa belly with pumpkin in black bean sauce	368











MEAT

THE STATE OF	Pan-fried Kurobuta pork filled with foie gras and onion (Per Person)	192
\$ Cons	Braised pork belly with supreme sauce (Per Person)	128
	Wok-fried wagyu beef with X.O. chili sauce and fresh lily bulb	668
(Terres)	Stewed beef brisket with potato in Chu Hou sauce	282
9	Wok-fried lamb loin with garlic and peppers	282
Toward D	Steamed minced pork with diced abalone and preserved meat	262
(Tow	Braised beef fillet with Kyoho grape	262









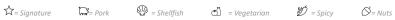


POULTRY

trus (D	Braised chicken with sea cucumber and Jinhua ham in oyster sauce (Half Piece)	292
	Baked chicken with mushroom, spring onion and ginger (Half Piece)	292
	Deep-fried crispy chicken (Half Piece)	292
(veve)	Wok-fried sliced pigeon with Chinese Kale Simmered pigeon fillet with chestnut	312
	Wok-fried minced pigeon, chive and pine nut served with fresh lettuce	312
Trus D &	Wok-fried shredded duck with termite mushroom in spicy sauce	288
Town (D)	Stewed sliced duck with conpoy and bamboo shoot	288













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













RICE AND NOODLES

	Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf (Per Person)	110
w W	Wok-fried glutinous rice with preserved meat and dried shrimp	228
	Fried rice noodle with wagyu beef fillet	278
@	Fried rice with crab meat, egg white, diced spotted garoupa and crispy rice	278
9	Pan-fried noodle with fresh abalone and chicken in chili sauce	278
Coro (D)	Braised E-fu noodle with seafood and straw mushroom	278
	Stewed vermicelli with shredded duck, conpoy and preserved vegetable	278













DESSERT

		Per Person
Ø	Double-boiled superior bird nest's served with coconut milk, almond cream and syrup (Requires approximately 30 minutes preparation time)	738
\diamondsuit	Chilled mango cream with sago and pomelo	98
	Sweetened red bean soup with vintage tangerine peel and lotus seed	92
Ø	Sweetened almond soup with pigeon egg	92
	Double-boiled milk with aloe vera and coconut milk	92













PASTRIES

	Chilled osmanthus flower and snow swallow jelly (3 pieces)	92
$\stackrel{\wedge}{\Box}$	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
Ø	Deep-fried sesame dumpling filled with yogurt (3 pieces)	80
\bigcirc	Baked shredded coconut tart with assorted nuts (3 pieces)	80













SPECIAL SAUCE SELECTION

		Per Person
Ø	Chopped chili	30
3	Soy sauce with chopped chili	30
	Tin Lung Heen X.O. chili sauce	42
	TIN LUNG HEEN SPECIAL GIFT BOX	
		Per Bottle
Ø	Tin Lung Heen walnut	110
D y	Tin Lung Heen chili sauce	285
THE STATE OF	Tin Lung Heen X.O. chili sauce	420
		Per Set
Ø	Tin Lung Heen walnut with Chinese Tea Set	230
D W	Tin Lung Heen chili sauce with Chinese Tea Set	405
~ Q W	Tin Lung Heen X.O. chili sauce with Chinese Tea Set	540

 $\overleftrightarrow{\Sigma} = Signature$ $\overleftrightarrow{\square} = Pork$ D = Shellfish D = Vegetarian D = Spicy S = Nuts



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.	Per Person
Early Spring Shifeng Long Jing	105
Dongting Bi Luo Chun	105
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.	
Fuding Silver Needle	130
Premium White Peony	65
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	
Wuyi Da Hong Pao	150
Lan Hua Xian Tie Guan Yin	105
Monkey Pick Oolong	90



PREMIUM CHINESE TEA SELECTION

	Per Person
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.	
Vintage Puerh Ripen 25 Years	185
Qimen Black Tea	150
Qimen Black lea	150
Anhui Liu An	85
Lychee Black Tea	85
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.	
Sweet Memories Tea	95
Pink Rose Buds	85
House Chinese Tea	
Early Spring Long Jing, Shou Me, Iron Buddha	44
Shui Hsien, Puerh, Jasmine, Chrysanthemum	77