





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



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)

HK\$6,200

APPETIZERS AND COLD DISHES

 	Chilled shredded abalone with jellyfish in sesame oil	152
 	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
	Roasted crispy pork belly	132
	Tossed bean noodle with shredded chicken, dried salmon and pickled chili	132
	Pan-fried bean curd sheet rolled with assorted vegetables and cordyceps flower	132

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 = Pork

 = Shellfish



 = Vegetarian

 = Spicy

 = Nuts


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

BARBECUED SPECIALTIES

☆		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:	216
		Wok-fried minced duck, mushroom and bamboo shoot served with fresh lettuce	
		Chef's signature barbecued combination (Per Person)	185
		Barbecued pork with osmanthus flower honey	Three kinds of your choice
		Marinated chicken in soy sauce 、 Roasted goose with plum sauce	
		Roasted crispy pork belly 、 Marinated beef shin 、 Pig knuckle 、 Jellyfish	

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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

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BIRD'S NEST

	Per Person
  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
 Scrambled egg with braised superior bird's nest topped with fresh black truffle	678
  Braised bamboo fungus stuffed with superior bird's nest topped with crab roe	568
 Braised bird's nest soup with minced chicken	368
 Braised bird's nest soup with minced spotted garoupa	368

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ABALONE AND AIR DRIED SEAFOOD

 	Braised whole Yoshihama abalone (16 heads) in supreme sauce	Per Person 5,888
 	Braised whole Japanese Oma abalone (26 heads) in supreme sauce	Per Person 1,988
 	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
 	Braised Sea cucumber and winter melon stuffed with conpoy	Per Person 242
 	Braised goose web with shiitake mushroom and cuttlefish	Per Person 218

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LIVE SEAFOOD

Steamed Live Fish

Market Price

Spotted garoupa, Pacific garoupa
Red spotted garoupa or others



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

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SEAFOOD

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

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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

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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

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POULTRY

 	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
	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
  	Wok-fried shredded duck with termite mushroom in spicy sauce	288
 	Stewed sliced duck with conpoy and bamboo shoot	288

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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

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RICE AND NOODLES

 	Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf (Per Person)	110
 	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
 	Pan-fried noodle with fresh abalone and chicken in chili sauce	278
 	Braised E-fu noodle with seafood and straw mushroom	278
 	Stewed vermicelli with shredded duck, conpoy and preserved vegetable	278

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DESSERT

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

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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
🥥	Baked shredded coconut tart with assorted nuts (3 pieces)	80

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SPECIAL SAUCE SELECTION

	Per Person
 Chopped chili	30
 Soy sauce with chopped chili	30
   Tin Lung Heen X.O. chili sauce	42

TIN LUNG HEEN SPECIAL GIFT BOX

	Per Bottle
 Tin Lung Heen walnut	110
  Tin Lung Heen chili sauce	285
   Tin Lung Heen X.O. chili sauce	420

	Per Set
 Tin Lung Heen walnut with Chinese Tea Set	230
  Tin Lung Heen chili sauce with Chinese Tea Set	405
   Tin Lung Heen X.O. chili sauce with Chinese Tea Set	540

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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
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 Shui Hsien, Puerh, Jasmine, Chrysanthemum	44
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