



思 | Thought

片皮北京鴨

Peking duck with traditional condiments
Chinese crepes, spring onions, cucumber and homemade sauce

鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup with sliced abalone
matsutake and snow fungus

黑鬆露醬炒珍菌時蔬帶子蝦球

Wok-fried prawn and scallop
with vegetables and mushrooms in black truffle sauce

蜜椒燒鱈魚

Honey-marinated baked cod fillet with black pepper

蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with garlic barbecue sauce and sautéed vegetables

脆米龍蝦湯泡飯

Rice in superior broth with lobster

青檸雪芭楊枝甘露糕荔枝枸杞桂花糕

Chilled mango with sago pearls, pomelo and lime sorbet
Chilled osmanthus jelly with lychee

138 per guest
for a minimum of 2 guests

2205



樂 | Joy

三拼盤

醉酒鷄 燒腩肉 芥末蝦

Trio platter

Drunken chicken in hua diao and rose dew wine
Cantonese style roasted crackling pork belly
Crispy wasabi-aioli prawns with fresh mango and tobiko

香煎帶子金瓜羊肚菌雞粒羹

Golden pumpkin soup with morel mushroom and
diced chicken and pan-fried scallop meat

蚝皇海參鮑甫

Braised sliced abalone and sea cucumber with
premium oyster sauce

梅菜蒸鱈魚自制豆腐

Steamed cod fillet
with preserved vegetables and with homemade tofu

四季豆蒜燒醬牛柳粒

Pan-fried beef cubes with beans in
garlic barbeque sauce

榨菜火鴨絲燜伊面

Braised ee-fu noodles with shredded duck
bean sprouts, yellow chives and Sichuan pickled vegetables

櫻桃紅

Cherries in nui er hong and aged kuei hua wine
cocktail jelly with lychee sorbet

118 per guest
for a minimum of 2 guests



心 | Heart

片皮北京鴨

Peking duck with traditional condiments
Chinese crepes, spring onions, cucumber and homemade sauce

紫菜瑤柱龍蝦羹

Thick superior lobster soup with conpoy and seaweed

辣椒大蝦皇配鴛鴦饅頭

Chilli tiger prawn with steamed and fried mantou

紅燒火腩豆腐鱈魚煲

Braised cod fish and pork belly in bean sauce

蒜燒醬烤鷄脯

Oven-baked boneless spring chicken
with garlic barbecue sauce

青姜茸帶子炒飯

Scallop, asparagus and egg fried rice
with tobiko and ginger-scallion emulsion

黑珍珠

Organic black bean pudding
with avocado and sesame ice cream

98 per guest
for a minimum of 2 guests



牡丹花 | Peony

三拼盤

芥末蝦 五香辣牛肉 燒腩肉

Trio platter

Crispy wasabi-aioli prawn with fresh mango and tobiko
Sliced braised beef fillet with five spices
Cantonese style roasted crackling pork belly

紫菜瑤柱龍蝦羹

Thick superior lobster soup, conpoy and seaweed

蚝油花菇鮑片自制菠菜豆腐

Braised abalone with Chinese mushroom and spinach
homemade tofu in oyster sauce

黑蒜珍菌炒時蔬

Stir-fried green vegetables with mushrooms and black garlic

極品醬海鮮炒飯

Fragrant seafood fried rice with XO sauce

櫻桃紅

Cherries in nui er hong and aged kwei hua wine cocktail jelly
with lychee sorbet

78 per guest
for a minimum of 2 guests



金蓮花 | Vegetarian Set Lunch

健康三拼盤

椒鹽四季豆 千絲卷 酸甜茄子

Vegetarian combination

String bean with five spices

Bean curd roll and savoury-sweet eggplant

素珍寶炖湯

Double-boiled mushroom soup

with bamboo pit and snow fungus

金瓜珍菌扒豆付時蔬

Braised tofu with mixed vegetables and mushrooms
in pumpkin sauce

素菜絲乾炒面綫

Stir-fried wheat noodles with vegetables

杏仁茶湯丸拼荔枝枸杞桂花糕

Almond cream with glutinous rice dumpling
and Chilled osmanthus jelly with lychee

58 per guest