



BREAKFAST SET



HONG KONG BREAKFAST

Assorted Dim Sum

Daily Congee

Stir-fried Noodles
with Bean Sprouts and Soya Sauce

Chinese Tea

118 per person



HEALTHY BREAKFAST

Freshly Squeezed Fruit Juice

Homemade Muesli
or
Egg White and Mushroom Omelette
with Wheat Toast

Herbal Tea

98 per person



CONTINENTAL BREAKFAST

Fresh Fruit Salad

Freshly Squeezed Fruit Juice

Croissant
or
Danish Pastry Basket

Coffee or Tea

108 per person





LUNCH MENU PROPOSAL (A)



黑松露帶子餃
STEAMED SCALLOP DUMPLING
WITH BLACK TRUFFLE

螞蟻上樹餃
SZECHUAN STYLE STEAMED
MIXED SEAFOOD DUMPLING

鮑魚脆皮雞
DEEP-FRIED DICED ABALONE, CHICKEN AND PORK IN PASTRY



足料老火靚湯
SOUP OF THE DAY



燒汁香蔥煎星斑塊
PAN-FRIED SPOTTED GAROUPA FILLETS WITH SPRING ONION
IN TERIYAKI SAUCE

無花果陳醋脆黑豚肉
SAUTEED IBERICO CUBES WITH FRESH FIGS
IN AGED VINEGAR SAUCE

薑米炒芥蘭
WOK-FRIED GREEN KALE WITH CRUSHED GINGER

大澳蟹肉薑米蔥花炒飯
FRIED RICE WITH CRABMEAT, SPRING ONION AND DICED GINGER



楊枝甘露
CHILLED MANGO CREAM WITH SAGO AND POMELO

338 per person





LUNCH MENU PROPOSAL (B)



黃耳鮮野菌餃
WILD MUSHROOMS AND YELLOW
FUNGUS DUMPLING

原隻大蝦燒賣皇
STEAMED PORK DUMPLING
WITH WHOLE PRAWN

蒜香雞絲春卷
DEEP-FRIED SHREDDED CHICKEN AND GARLIC SPRING ROLL



杏汁豬肺湯
DOUBLE BOILED PORK LUNG WITH ALMOND CREAM



XO醬羅勒炒蝦球
SAUTEED SHRIMPS WITH BASIL IN XO SAUCE

山椒汁蘆筍澳洲和牛
PAN-FRIED AUSTRALIAN WAGYU BEEF WITH ASPARAGUS
IN THAI GREEN PEPPER SAUCE

黑松露伴水芹香
SAUTEED LOTUS ROOT, CHINESE CELERY, LILY BULBS, WATER CHESTNUT
AND SUGAR SNAP PEAS WITH BLACK TRUFFLE

大澳蟹肉薑米蔥花炒飯
FRIED RICE WITH CRABMEAT, SPRING ONION AND DICED GINGER



杏仁桃膠燉萬壽果
DOUBLE BOILED PAPAYA WITH ALMOND AND SNOW GUMS

388 per person





LUNCH MENU PROPOSAL (C)



露筍蝦餃皇
THE REFINERY SHRIMP DUMPLING
WITH ASPARAGUS

黑椒和牛酥
DEEP-FRIED PASTRY WITH
BLACK PEPPER WAGYU BEEF

鮮雞肉小籠包
STEAMED SHANGHAISE DUMPLING WITH MINCED CHICKEN



松茸螺頭燉豬腱
DOUBLE BOILED PORK SHANK WITH SEA WHELK AND
MATSUTAKE MUSHROOM



金華玉樹蒸星班球
STEAMED SPOTTED GAROUPA FILLETS WITH JINHUA HAM
AND VEGETABLE

杭州汁脆香肉伴饅頭
DEEP-FRIED PORK FILLET HANGZHOU STYLE
SERVED WITH CRISPY SHANGHAISE BUNS

大澳梅菜蒸菜芯
STEAMED FRESH "CHO SUM" WITH PRESERVED VEGETABLE

廚師醬豬柳煎米粉
SAUTEED CHICKEN FILLET IN CHEF SPECIAL SAUCE
WITH PAN-FRIED VERMICELLI



生磨蛋白杏仁茶
SWEETENED FRESH ALMOND CREAM WITH EGG WHITE

488 per person





DINNER MENU PROPOSAL (A)



和風汁脆皮牛坑腩
CRISPY BEEF BRISKET IN
TERIYAKI SAUCE

日式醬油鳳尾魚
DEEP-FRIED ANCHOVIES IN
JAPANESE SOYA SAUCE

香滷千層峰
PIG'S EAR POACHED IN SUPREME SOYA SAUCE AND LUMP SUGAR



杏汁豬肺湯
DOUBLE BOILED PORK LUNG WITH ALMOND CREAM



白汁焗釀鮮蟹蓋
OVEN-BAKED CRABMEAT WITH BUTTON MUSHROOMS AND ONIONS
ON SHELL

古法蝦子扣柚皮
BRAISED POMELO PEEL WITH SHRIMP ROE
THE CLASSIC WAY

杭州汁脆香肉伴饅頭
DEEP-FRIED PORK FILLET HANGZHOU STYLE
SERVED WITH CRISPY SHANGHAINESE BUNS

上湯蒜子浸時蔬
POACHED SEASONAL VEGETABLE WITH GARLIC IN SUPREME SOUP

鮮蟹肉柱花瑤柱
STIR-FRIED EGGS WITH CONPOY, CRABMEAT AND BEAN SPROUTS



生磨核桃露
SWEETENED WALNUT CREAM

538 per person





DINNER MENU PROPOSAL (B)



南京鹽水鴨
POACHED DUCK IN BRINE
NANJING STYLE

有機果醋海蜇花
MARINATED JELLY FISH HEAD
WITH VINTAGE VINEGAR

涼拌筍筍櫻花蝦
MARINATED CELTUCE SPRINKLED WITH SAKURA SHRIMPS



松茸螺頭燉豬腱
DOUBLE BOILED PORK SHANK WITH SEA WHELK AND
MATSUTAKE MUSHROOM



XO醬羅勒炒蝦球
SAUTEED SHRIMPS WITH BASIL IN XO SAUCE

秘製頭抽鱈魚球
SAUTEED FILLET OF COD IN SUPREME SOYA SAUCE

醬燒原件牛肋骨
SLOW-BRAISED WHOLE BEEF RIB IN TERIYAKI SAUCE

蒜香炒菜芯
WOK-FRIED CHOI SUM WITH GARLIC

黑椒農場雞柳煎脆麵
SAUTEED CHICKEN FILLETS IN BLACK PEPPER SAUCE
SERVED WITH CRISPY NOODLES



生磨蛋白杏仁茶
SWEETENED FRESH ALMOND CREAM WITH EGG WHITE

588 per person





DINNER MENU PROPOSAL (C)



蜜汁叉燒
BARBECUED PORK
WITH HONEY

有機果醋雲耳
BLACK FUNGUS WITH
ORGANIC FRUIT VINEGAR

日式醬油鳳尾魚
DEEP-FRIED ANCHOVIES IN JAPANESE SOYA SAUCE



花膠雲吞雞
DOUBLE BOILED FISH MAW
WITH FREE RANGE CHICKEN AND WONTON



燒汁香蔥煎星斑塊
PAN-FRIED SPOTTED GAROUPA FILLETS
WITH SPRING ONION IN TERIYAKI SAUCE

廚師醬蘭度帶子
SAUTEED SCALLOPS AND CHINESE KALE
WITH HOMEMADE SPECIAL SAUCE

無花果陳醋脆黑豚肉
SAUTEED IBERICO CUBES WITH FRESH FIGS IN AGED VINEGAR SAUCE

上湯浸菜心
SIMMERED CHOI SUM IN SUPREME SOUP

大澳蟹肉薑米蔥花炒飯
FRIED RICE WITH CRABMEAT, SPRING ONION AND DICED GINGER



美點三重奏
DESSERT PLATTER

680 per person





MORNING COFFEE BREAK



MORNING COFFEE BREAK (A)

Croissant

Assorted Danish Pastry

Fresh Fruit Platter

Fresh Orange Juice or Grapefruit Juice

Coffee or Tea

128 per person



MORNING COFFEE BREAK (B)

Steamed Pork and Shrimp Dumpling

Crispy Baked Barbecued Pork Bun

Pan-fried Turnip Cakes with Sun-dried Shrimps

Mini Egg Tart

Coffee or Tea

138 per person



MORNING COFFEE BREAK (C)

Steamed Vegetable Sprouts Dumpling

Stir-fried Noodle with Soya Sauce and Julienne Vegetables

Deep-fried Vegetable Spring Roll

Deep-fried Pastry with Black Pepper Wagyu Beef

Steamed Bamboo Charcoal Bun with Egg Yolk

Coffee or Tea

158 per person





AFTERNOON COFFEE BREAK



AFTERNOON COFFEE BREAK (A)

Deep-fried Calamari with Cajun Tartar Sauce
Pan-fried Bun with Superior Vegetables and Fungus
The Refinery Shrimp Dumpling with Asparagus
Fresh Fruit Platter

Coffee or Tea

128 per person



AFTERNOON COFFEE BREAK (B)

Pork and Shrimp Dumpling with Caviar
Crispy Baked Barbecued Pork Bun
Crispy Beancurd Sheet Rolls stuffed with Julienne Vegetables

Mini Egg Tart

Coffee or Tea

138 per person



AFTERNOON COFFEE BREAK (C)

Steamed Wild Mushrooms with Bamboo Pith Dumpling
Crispy Baked Barbecued Pork Bun
Steamed Bamboo Charcoal Bun with Egg Yolk
Deep-fried Pastry with Black Pepper Wagyu Beef
Coconut and Osmanthus Pudding

Coffee or Tea

158 per person





COCKTAIL PACKAGE



FOOD ITEMS

Deep-fried Mandarin Fish in Teriyaki Sauce
Deep-fried Shredded Chicken and Garlic Spring Rolls
Crispy Tofu Cubes with Garlic, Chilli and Sesame Seeds
Crispy Roast Pork Belly



BEVERAGE ITEMS

House Red and White Wine
House Spirits
(Gin, Rum, Vodka, Tequila, Whisky)
Beer
Orange Juice
Soft Drinks
(Coke, Coke Zero, Sprite)
Mineral Water
(Still and Sparkling)

All brands and vintages are subject to availability



		Per Person
Beverage only	2 hours	338
	Additional hour	188
Food & Beverage	2 hours	438
	Additional hour	248

