



## DINNER MENU (A)



桶子頭抽豉油雞  
POACHED CHICKEN  
WITH SUPREME SOYA SAUCE

香脆醬油鳳尾魚  
DEEP-FRIED ANCHOVIES IN  
TERIYAKI SAUCE

有機果醋雲耳  
BLACK FUNGUS MARINATED IN ORGANIC FRUIT VINEGAR



白玉瑤柱雞絲羹  
BRAISED BEANCURD SOUP WITH SHREDDED CHICKEN WITH CONPOY



XO醬彩椒甜豆炒蝦仁  
WOK-FRIED PRAWNS WITH BELL PEPPER AND SUGAR SNAP PEAS  
IN XO SAUCE

燒汁京蔥鱈魚球  
STIR-FRIED COD FILLETS WITH SCALLION  
IN TERIYAKI SAUCE

招牌素鵝伴杭州骨  
CRISPY BEANCURD SHEET ROLLS STUFFED WITH JULIENNE OF VEGETABLES  
AND PORK RIBS COATED IN AGED VINEGAR

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

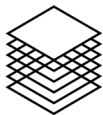
鳳凰雞粒咸魚炒飯  
EGG FRIED RICE WITH DICED CHICKEN AND SALTED FISH



香芒綿綿卷  
MANGO AND FRESH CREAM SPONGE CAKE

588 per person





## DINNER MENU (B)



金牌燒腩仔  
ROAST PORK BELLY WITH CRACKLING

刀拍溫室青瓜  
FRESH CRUNCHY PICKLED CUCUMBER  
WITH BALSAMIC VINEGAR

避風塘茄子  
"TYPHOON SHELTER" DEEP-FRIED EGGPLANT WITH GARLIC AND CHILLI



一品海皇羹  
BRAISED ASSORTED SEAFOOD WITH CONPOY



廚師醬蘭度百合炒帶子  
STIR-FRIED SCALLOPS WITH KALE AND FRESH LILY BULBS  
IN CHEF'S SPECIAL SAUCE

鮑魚汁北菇花膠扣鵝掌  
BRAISED GOOSE WEB, FISH MAW AND BLACK MUSHROOM  
IN ABALONE SAUCE

辣豆豉醬雜菌雲耳炒羊仔肉  
WOK-FRIED MUTTON, ASPARAGUS, MIXED MUSHROOMS AND BLACK FUNGUS  
IN SPICY BLACK BEAN SAUCE

蒜香西蘭花  
WOK-FRIED BROCOLLI WITH GARLIC

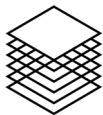
度小月櫻花蝦炒飯  
FRIED RICE WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS



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

648 per person





## DINNER MENU (C)



蜜汁叉燒  
HONEY GLAZED BARBECUED PORK

岩鹽蒜片牛柳粒  
WOK-FRIED BEEF CUBES WITH  
GARLIC AND ROCK SALT

黑松露萵筍  
WOK-FRIED CELTUCE IN BLACK TRUFFLE PASTE



杞子竹筍花膠燉豬腱  
DOUBLE BOILED PORK SHANK WITH FISH MAW,  
WOLFBERRIES AND BAMBOO PITH



藤椒醬蘆筍野菌炒蝦球  
PAN-FRIED PRAWNS WITH ASPARAGUS AND WILD MUSHROOMS  
IN GREEN VINE PEPPER SAUCE

蝦籽柚皮扣海參  
BRAISED SEA CUCUMBER  
WITH SHRIMP ROE AND POMELO PEEL

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

上湯浸菜心  
SIMMERED CHOI SUM IN SUPREME SOUP

瑤柱蛋白紅米飯  
FRIED BROWN RICE WITH CONPOY AND EGG WHITES



美點三重奏  
DESSERT PLATTER

758 per person

