



DINNER MENU (A)



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

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

上海肴肉
"SHANGHAINESE" PORK TERRINE



海皇酸辣湯
HOT AND SOUR SOUP WITH SEAFOOD



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

花菇鵝掌扣柚皮
BRAISED GOOSE WEB, POMELO PEEL AND BLACK MUSHROOM
IN BROWN SAUCE

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

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

桂花蟹肉炒米粉
STIR-FRIED VERMICELLI WITH CRABMEAT, EGGS YOLKS AND BEAN SPROUTS



生磨核桃露
SWEETENED WALNUT CREAM

538 per person





DINNER MENU (B)



南京鹽水鴨
POACHED DUCK IN BRINE
NANJING STYLE

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

涼拌篙筍櫻花蝦
MARINATED CELTUCE SPRINKLED WITH SAKURA SHRIMPS



懷舊菲黃鴨絲羹
CLASSIC BRAISED SHREDDED DUCK WITH CHIVES



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

孜然京蔥大蒜羊仔肉
WOK-FRIED MUTTON FILLET WITH LEEKS, SPRING ONIONS AND CUMIN

蒜香炒菜芯
WOK-FRIED CHOI SUM 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 WHITE

588 per person





DINNER MENU (C)



蜜汁叉燒
BARBECUED PORK WITH HONEY

有機果醋雲耳
BLACK FUNGUS WITH ORGANIC
FRUIT VINEGAR

避風塘黃金豆腐
"TYPHOON SHELTER" DEEP-FRIED TOFU CUBES WITH GARLIC AND CHILLI



羊肚菌花膠豬腱
DOUBLE BOILED PORK SHANK WITH FISH MAW AND MOREL MUSHROOMS



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

法邊豆野菌帶子
WOK-FRIED SCALLOPS WITH FRENCH BEAN, BLACK AND ENOKI MUSHROOMS

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

