



LUNCH MENU (A)



羊肚菌燒賣皇
PORK AND SHRIMP DUMPLING
TOPPED WITH MOREL MUSHROOMS

蟲草花上素餃
STEAMED VEGETABLE AND
CORDYCEPS FLOWER DUMPLING

松露脆皮豬
DEEP-FRIED PORK AND BLACK TRUFFLE PASTRY



足料老火靚湯
SOUP OF THE DAY



XO醬甜豆百合炒帶子
SAUTÉED SCALLOPS WITH SUGAR SNAP PEAS AND FRESH LILY BLUBS
IN XO SAUCE

鮮菠蘿咕嚕肉
SWEET AND SOUR PORK

金蒜西蘭花
WOK-FRIED BROCCOLI WITH GARLIC

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



洋參蘆薈凍糕
CHILLED GINSENG AND ALOE VERA CAKES

388 per person





LUNCH MENU (B)



龍井蝦餃
THE REFINERY SHRIMP DUMPLING WITH
LONGJING TEA

黑蒜帶子鳳眼餃
SCALLOP AND SHRIMP DUMPLING
WITH BLACK GARLIC

金不換蟹肉春卷
CRAB MEAT SPRING ROLL WITH THAI BASIL



瑤柱竹筴雞絲羹
BRAISED SHREDDED CHICKEN WITH BAMBOO PITH AND CONPOY



燒汁京蔥鱈魚球
SAUTÉED COD FILLETS WITH SCALLION
IN TERIYAKI SAUCE

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

欖菜伴水芹香炒素蝦仁
SAUTÉED MOCK PRAWNS WITH LOTUS ROOT, CHINESE CELERY, LILY BULBS,
WATER CHESTNUT, SUGAR SNAP PEAS AND PRESERVED OLIVES

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



乾清棗皇糕
STEAMED RED DATE AND COCONUT CAKES

448 per person



