



LUNCH MENU (A)



紫菜帶子餃
SCALLOP AND SHRIMP DUMPLING
WITH SEAWEED

藕香紅菜餃
LOTUS ROOT AND BEETROOT
DUMPLING

京式鴨春卷
PEKING DUCK SPRING ROLL



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 BROCOLLI WITH GARLIC

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



楊枝甘露
CHILLED MANGO CREAM WITH SAGO AND POMELO

388 per person





LUNCH MENU (C)



金銀貝燒賣
PORK AND SHRIMP DUMPLING WITH
SCALLOP AND CONPOY

螞蟻上樹餃
SICHUAN SEAFOOD DUMPLING

南瓜咸水角
DEEP-FRIED PORK AND DRIED SHRIMP DUMPLING



杞子竹筍螺頭燉豬腱
DOUBLE BOILED PORK SHANK SOUP
WITH SEA WHELK, WOLFBERRIES AND BAMBOO PITH



廚師醬露筍雜菌炒蝦球
SAUTÉED PRAWN, ASPARAGUS AND MIXED MUSHROOMS
IN CHEF'S SPECIAL SAUCE

辣豆豉尖椒萵筍炒牛柳粒
SAUTÉED BEEF CUBES WITH GREEN CHILLIS AND CELTUCE
IN SPICY BLACK BEAN SAUCE

金腿高湯浸菜苗
SIMMERED VEGETABLE SPROUTS WITH YUNNAN HAM
IN SUPREME BROTH

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



懷舊芝麻卷
SWEETENED SESAME ROLLS

528 per person

