

LUNCH MENU (A)



羊肚野菌餃
WILD MUSHROOM AND MOREL
DUMPLING

螞蟻上樹餃
SZECHUAN STYLE STEAMED MIXED
SEAFOOD DUMPLING

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



足料老火靚湯
SOUP OF THE DAY



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

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

薑汁炒芥蘭
WOK-FRIED GREEN KALE WITH GINGER

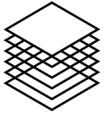
度小月櫻花蝦炒飯
FRIED RICE WITH PUMPKIN, BARBECUED PORK AND SAKURA SHRIMPS



楊枝甘露
CHILLED MANGO CREAM WITH SAGO AND POMELO

348 per person





LUNCH MENU (B)



羊肚野菌餃
WILD MUSHROOM AND MOREL
DUMPLING

鮮松茸燒賣皇
PORK AND SHRIMP DUMPLING TOPPED
WITH MATSUTAKE MUSHROOM

黑蒜香鮮蝦春卷
DEEP-FRIED SHRIMPS AND GARLIC SPRING ROLL



杏汁豬肺湯
DOUBLE BOILED PORK LUNG WITH ALMOND CREAM



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

日式醬油蒜子牛柳
SAUTEED BEEF FILLETS
WITH GARLIC AND JAPANESE SOYA SAUCE

廚師醬伴水芹香
SAUTEED LOTUS ROOT, CHINESE CELERY, LILY BULBS, WATER CHESTNUT AND
SUGAR SNAP PEAS WITH CHEF'S SPECIAL SAUCE

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



生磨核桃露
SWEETENED WALNUT CREAM

408 per person





LUNCH MENU (C)



笋尖蝦餃皇
THE REFINERY SHRIMP DUMPLING WITH
BAMBOO SHOOT

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

龍蝦高湯小籠包
SHANGHAINESE DUMPLING WITH PORK AND LANGOUSTINE



瑤柱竹筴菜苗羹
BRAISED VEGETABLES SPROUTS WITH CONPOY AND BAMBOO PITHS



XO醬鳳尾芥蘭星斑球
STIR-FRIED SPOTTED GAROUPA FILLETS
WITH KALE IN XO SAUCE

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

欖菜乾煸法邊豆
WOK-FRIED FRENCH BEANS WITH PRESERVED OLIVES

XO醬蝦球煎脆麵
SAUTEED PRAWN IN XO SAUCE WITH CRISPY NOODLES



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

488 per person

