

LUNCH MENU (A)

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沖繩水雲帶子餃 SCALLOP, SHRIMPS AND SEA MOSS DUMPLING

紅米野菌餃 BROWN RICE DUMPLING WITH WILD MUSHROOMS

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

> 足料老火靚湯 SOUP OF THE DAY

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欖角甜豆鮮淮山炒蝦仁 SAUTÉED PRAWNS WITH SUGAR SNAP PEAS, FRESH YAM AND PRESERVED OLIVES

> 鮮菠蘿咕嚕肉 SWEET AND SOUR PORK

金蒜菜心 WOK-FRIED "CHOI SUM" WITH GARLIC

闊少爺炒飯 FRIED RICE WITH CHICKEN, PORK AND PRESERVED OLIVES

椰汁紫米露

BLACK GLUTINOUS RICE TOPPED WITH COCONUT MILK

398 per person

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LUNCH MENU (B)

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龍蝦高湯小籠包 SHANGHAINESE DUMPLING WITH PORK AND LANGOUSTINE 黑虎掌菌燒賣皇 PORK AND SHRIMP DUMPLING WITH WILD SARCODON ASPRATUMS FUNGI

雪梨咸水角 DEEP-FRIED PORK AND DRIED SHRIMP DUMPLING

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海皇酸辣羹 HOT AND SOUR SOUP WITH SEAFOOD

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秘製頭抽鱈魚球 SAUTÉED COD FILLETS IN SUPREME SOYA SAUCE

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

黑松露伴水芹香炒素帶子
SAUTÉED MOCK SCALLOPS WITH LOTUS ROOT, CHINESE CELERY, LILY BULBS,
WATER CHESTNUT AND SUGAR SNAP PEAS
IN BLACK TRUFFLE PASTE

大澳蝦醬牛肉炒飯
EGG FRIED RICE
WITH BEEF IN "TAI O" SHRIMP PASTE

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

458 per person

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LUNCH MENU (C)

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露筍苗龍蝦餃 LANGOUSTINE DUMPLING WITH THAI ASPARAGUS 黑虎掌菌燒賣皇 PORK AND SHRIMP DUMPLING WITH WILD SARCODON ASPRATUMS FUNG

芝士鮮蝦窩夫卷 DEEP-FRIED SHRIMP AND CHEESE WAFFLE CONES

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羊肚菌榆耳螺頭燉豬腱 DOUBLE BOILED PORK SHANK SOUP WITH SEA WHELK, ELM FUNGUS AND MOREL MUSHROOMS

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XO醬露筍百合炒蝦球 SAUTÉED PRAWN, ASPARAGUS AND FRESH LILY BULBS IN XO SAUCE

西蘭花野菌炒牛柳粒
SAUTÉED BEEF CUBES
WITH BROCCOLI AND WILD MUSHROOMS

金腿高湯杞子浸菜苗 SIMMERED VEGETABLE SPROUTS WITH YUNNAN HAM AND WOLFBERRIES IN SUPREME BROTH

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

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楊枝甘露 CHILLED MANGO CREAM WITH SAGO AND POMELO

538 per person

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