

LUNCH MENU (A)

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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

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足料老火靚湯 SOUP OF THE DAY

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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

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楊枝甘露 CHILLED MANGO CREAM WITH SAGO AND POMELO

388 per person

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LUNCH MENU (B)

會所蝦餃皇 THE REFINERY SHRIMP DUMPLING WITH SHANGHAINESE DUMPLING WITH PORK **BAMBOO SHOOTS**

龍蝦高湯小籠包 AND LANGOUSTINE

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

瑤柱竹笙雛絲虀 BRAISED SHREDDED CHICKEN WITH BAMBOO PITH AND CONPOY

> 燒汁京蔥鳕魚球 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

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

> > 448 per person



LUNCH MENU (C)

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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

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

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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
