

Festive Lunch Menu

11:00 – 15:30 (120 minutes)

頭盤 Appetisers

青芥醬蹄凍 Pork knuckle with wasabi \$138 | 黑松露響鈴 (v) Deep fried bean curd with black truffle (v) \$68
 醬蘿蔔 (v) Picked turnip with soya sauce (v) \$68 | 泰式白玉木耳 Thai style wood ear mushrooms salad \$138
 韭菜拌鮮竹 (v) Bean curd sheet and Chinese chives salad (v) \$78

點心 Dim Sum

水晶蝦餃 Traditional har gau	\$78	蜜汁叉燒包 Barbecue pork bao	\$78	 木魚花蘿蔔糕 Katsuobushi turnip cake	\$78
胡椒雞湯小籠包 White pepper consommé xiao long bao	\$78	雞軟骨燒賣 Chicken cartilage siu mai	\$78	 翡翠蘿蔔鮮蝦餃 Turnip & shrimp dumpling	\$68
松茸冬菇包 (v) Matsutake mushroom bao (v)	\$68	 竹炭咸水角 Deep-fried glutinous rice with bamboo charcoal	\$78	上素粉果 (v) Chiu Chao vegetable dumpling (v)	\$68
瑤柱香蔥糯米卷 (n) Conpoy glutinous rice roll with green onion (n)	\$68	蜜汁叉燒腸 Barbecue pork cheung fun	\$108	山楂叉燒脆雲吞 Deep-fried wonton with sliced BBQ pork in Shanzha sauce	\$78
賽螃蟹鱈魚餃 “Racing crab” dumplings steamed black cod and egg white	\$88	黑松露蝦餃 Black truffle har gau	\$98	牛肝菌灌湯餃 Hokkaido scallop and winter melon dumpling in a porcini broth	\$98
 紅菜頭水晶糰 (v) Beetroot dumpling (v)	\$68	黑椒和牛酥 Wagyu and black pepper puffs	\$108	<i>*Preparation time approx. 20minutes</i>	

熱菜 Hot Dishes

紅燒蘿蔔和牛坑腩 Braised wagyu beef with radish	\$198	雞米花雪燕羹 Snow swallow, popcorn chicken with egg soup	\$98	時令時蔬 Seasonal vegetables	\$128
櫻花蝦紫菜清雞湯淮山麵 (位上) Sakura shrimp noodles in seaweed chicken broth	\$68 per person	煙燻北京烤鴨 Roasted 45-day Imperial Peking duck	\$888	殿堂叉燒 BBQ pork loin glazed with New Zealand manuka honey	\$358
酸菜星斑片 Sichuan garoupa with glass noodles in chilli broth	\$588	 家鄉咸雞粉 (位上) Salted chicken and onion udon in chicken broth	\$78 per person	 陳皮火鴨海味羹 (位上) Seafood and duck soup with tangerine peel	\$238 per person
沙薑醬油手撕雞 Hand shredded chicken with ginger and soy sauce	\$188	珍肝醬煮原隻花膠筒 Fish maw served with chicken liver	\$158	魚香腩肉豆腐 Tofu with pork belly and Sichuan chilli	\$158

甜品 Dessert

茉莉花茶凍 Jasmine tea panna cotta \$48 | 流心紫薯球 Sweet potato lava orb \$68
 椰奶藍冰粉 Yuzu jelly with coconut milk \$38 | 雪映千層糕 Coconut thousand-layer cake \$68
 芒果綠茶卷 Mango green tea roll

Subject to 10% service charge
 Food is for consumption in the restaurant and cannot be taken away

(v) Vegetarian (n) Contain nuts

 Festive Special
 Chef Recommended