

Festive Lunch Menu

12:00-15:00

頭盤 Appetisers

醬蘿蔔 (v) \$68 Picked turnip with soya sauce (v)	青芥醬蹄凍 \$138 Pork knuckle with wasabi	椒麻素手撕雞 (v) \$118 Hand shredded vegetarian chicken with Sichuan pepper (v)
韭菜拌鮮竹 (v) \$78 Bean curd sheet and Chinese chives salad (v)	泰式白玉木耳 \$138 Thai style wood ear mushrooms salad	

點心 Dim Sum

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

熱菜 Hot Dishes

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

甜品 Dessert

椰奶藍冰粉 \$48 Yuzu jelly with coconut milk	雪映千層糕 \$78 Coconut thousand-layer cake	流心紫薯球 \$78 Sweet potato lava orb
茉莉花茶凍 \$48 Jasmine tea panna cotta	🌲 芒果綠茶卷 \$78 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

Unlimited Dim Sum Lunch

21 December 2024 to 3 January 2025 (Excepted 25 December 2024)

HK\$488 per person for food package

Dine complimentary for kids under 5 years; Aged 5-12 | + HK\$258

無限暢飲
Free Flow

CHAMPAGNE VEUVE CLICQUOT 'YELLOW LABEL'
+ HK\$400 PER PERSON

RUINART BLANC DE BLANCS
+ HK\$600 PER PERSON

DOM PÉRIGNON
+ HK\$2,200 PER PERSON

Above packages include of red & white wine, chandon garden spritz,
beer and juices

飲品
Drinks

PROSECCO | WINE | BEER | CHANDON
GARDEN SPRITZ
HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL
HK\$98/GLS

中國茶 Tea Selection
兩位用 (For 2 person)

濃滑普洱
PU'ER

壽眉王 (白玉牡丹)
SHOUMEI WHITE PEONY SUPREME

玫瑰紅茶
ROSE BLACK

桂花鐵觀音
OSMANTHUS TI KUAN YIN OOLONG

龍井
GREEN LONGJING

茉莉花茶
JASMINE

人參烏龍茶
GINSENG OOLONG

ALL TEA \$68

10% SERVICE CHARGE