LUNCH MENU (A)

◆

黑松露燒賣
PORK AND SHRIMP DUMPLING
WITH TRUFFLES

蟲草花野菌餃
STEAMED CORDYCEPS FLOWER AND
WILD MUSHROOMS DUMPLING

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

◆

足料老火靚湯
SOUP OF THE DAY

◆

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

閩少爺炒飯
FRIED RICE
WITH CONPOY, MEAT FLOSS, EGG WHITES AND PRESERVED OLIVES

◆

朱古力慕絲磚
CHOCOALTE MOUSSE

398 per person

◆

如客人對任何食物有過敏反應，請通知服務員。
Please inform our staff if you have any food allergies and/or intolerances.

LUNCH MENU (B)

◆

牛油果蝦餃皇
THE REFINERY SHRIMP DUMPLING
WITH AVOCADO

黑蒜帶子鳳眼餃
SCALLOP AND SHRIMP DUMPLING
WITH BLACK GARLIC

蒜蓉蝦春卷
SHRIMPS SPRING ROLL WITH GARLIC

◆

海皇酸辣羹
HOT AND SOUR SOUP WITH SEAFOOD

◆

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

◆

香芒奶凍
MANGO PANNA COTTA

468 per person

◆

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Please inform our staff if you have any food allergies and/or intolerances.

LUNCH MENU (C)

◆

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

鮮蝦菜苗餃
STEAMED SHRIMP DUMPLING WITH
VEGETABLES SPROUT

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

◆

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

◆

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 SAKURA SHRIMPS

◆

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

548 per person

◆

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