

Set Lunch

A 化皮乳豬件拼蜜汁叉燒

Sliced barbecued suckling pig and barbecued pork with honey sauce

金盞馬拉盞三蔥炒鳳尾蝦

Stir-fried prawns with spring onions, red onions and shallots in belacan sauce

高湯瑤柱松茸影繡球

Double-boiled conpoy with matsutake mushroom and bean curd

雲腿片扒時蔬

Braised seasonal vegetables with Yunnan ham

菠蘿松子雞粒炒飯

Egg fried rice with diced chicken, pine nuts and diced pineapple

夏宮精選甜品

Summer Palace dessert sampler

HK\$1,480 供兩位用 for two persons

B 前菜拼盤 Appetiser platter

· 脆皮燒腩仔、井崗山豆皮、意大利黑醋拌青瓜

· Crispy pork brisket,

Spicy marinated bean curd sheet with garlic and red chilli,

Chilled cucumber with garlic and balsamic vinegar

精美點心 (兩款)

Dim sum selection (two kinds)

松露醬鳳尾蝦多士

Deep-fried shrimp toast with truffle pesto

姬松茸黃耳燉菜膽湯

Double-boiled blaze mushroom soup with yellow fungus and cabbage

六十年陳皮炒金銀鮑魚

Stir-fried sliced and shredded abalone with 60-year-dried tangerine peel

正宗杭州肉

Stewed pork brisket with fresh yam in Hangzhou style

鮑汁雜菌燴伊麵

Braised e-fu noodles with mixed mushrooms in abalone sauce

香芒楊枝甘露

Chilled sago cream with mango juice and pomelo

HK\$3,980 供四位用 for four persons

另奉橙汁、汽水或礦泉水一杯

Includes a glass of orange juice, soft drink or mineral water

加配精選餐酒只需每杯 HK\$100 (每杯125ml)

Additional HK\$100 for a glass of pairing wine (125ml per glass)

如您對任何食物有過敏反應，請通知我們的服務員。

Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge

午市套餐