

Set Lunch

- A* 化皮乳豬件拼蔥花海蜇絲
Sliced barbecued suckling pig Chilled jellyfish with spring onion
- 金盞黑皮雞縱菌百合炒帶子
Stir-fried scallop with lily bulb and black termite mushroom
- 文思豆腐燕窩羹
Shredded tofu and bird's nest soup
- 竹筴扒時蔬
Braised seasonal green with bamboo fungus
- 脆杞子帶子蛋白菜粒炒飯
Egg white fried rice with scallop, dried goji and diced vegetables
- 夏宮精選甜品
Summer Palace dessert sampler
- HK\$1,480 供兩位用 for two persons

- B* 夏宮美小碟 Summer Palace appetisers
- 蜜汁叉燒，珊瑚海蜇頭，話梅涼瓜
 - Barbecue pork with honey sauce
 - Marinated jellyfish
 - Bitter melon marinated with preserved plum
- 精美點心 (兩款)
Dim sum selection (two kinds)
- 魚子醬芝麻帶子多士
Deep-fried scallop toast with caviar and sesame
- 松茸紅肉木耳燉菜膽湯
Double-boiled matsutake soup with fungus and cabbage
- 舞茸淮山炒鮮鮑魚
Stir-fried sliced abalone with yam and maitake
- 黑蒜炆豬軟骨
Stewed pork cartilage with black garlic
- 薑蔥鴨絲撈竹昇麵
Bamboo noodles with ginger, spring onion and shredded duck
- 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